

## **AFTER THE WATER BOIL WATER ADVISORY IS LIFTED**

When a food service establishment is notified that the water boil advisory has been lifted and the drinking water supply is safe, the following actions need to be taken: ;

- Flush pipes throughout the facility by running each faucet with cold water for five (5) minutes.
- Flush, clean, and sanitize appliances that use tap water (such as beverage dispensers, spray misters, coffee and tea urns, ice machines, glass washers, dishwashers) according to the manufacturer's instructions.
- Run water softeners through a regeneration cycle.
- Flush hot water tanks.
- Run drinking fountains continuously for five (5) minutes to flush the system.
- Replace and sanitize water filter cartridges according to the manufacturer's instructions.
- Take proper steps to flush ice machines by following the manufacturer's instructions, including:
  - » Throw out any remaining ice.
  - » Flush the water line to the machine inlet.
  - » Close the valve on the water line behind the machine.
  - » Disconnect the water line from the machine inlet.
  - » Open the valve and run 5 gallons of water through the valve.
  - » Dispose of the water.
  - » Close the valve.