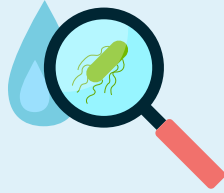


Boil/Brown Water Advisories in Food Establishments

A **boil water** advisory means the water system has bacterial contamination that could make you sick.



A **brown water** advisory means the water system has potential contaminants.



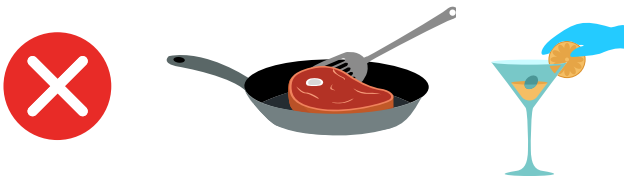
What to do during a boil or brown water advisory.

! **You must close immediately.** Contact your local health department for assistance.

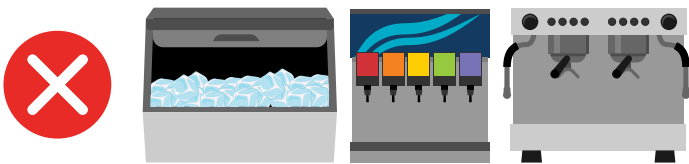
Do not use water for dishwashing, drinking, food preparation, produce rinsing, or handwashing.



Stop all food and beverage preparation.



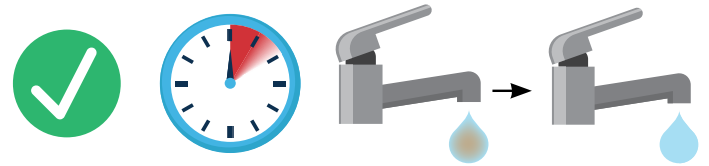
Turn off all ice machines, soda machines, espresso machines, and other equipment that draws water during use.



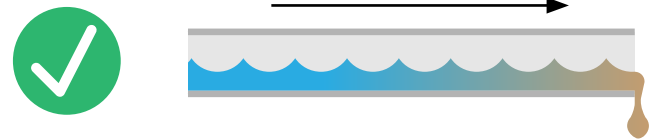
Your local health department works with public utilities to determine when the water is safe.

After a brown water advisory is lifted.

Run all faucets at least 5–10 minutes or until the water runs clear.



Discard all ice in the ice machine.



Flush all lines that carry water:

- Soda fountains and espresso machines.
- Filtration systems.
- Make another batch of ice and discard.
- Drain and refill the dishwasher.

Before reopening

Verify the water runs clear from all faucets.



! Check with your local health department before reopening after a boil or brown water advisory.

