

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.

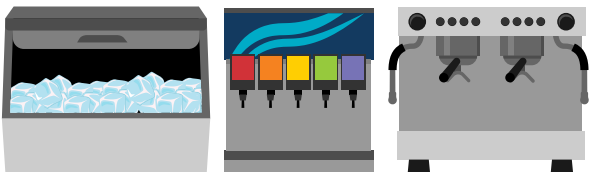
- Do not use water for dishwashing, drinking, food preparation, produce rinsing, or handwashing.



- Contact Tacoma-Pierce County Health Department for assistance.
- You must close immediately.
- Stop all food and beverage preparation.

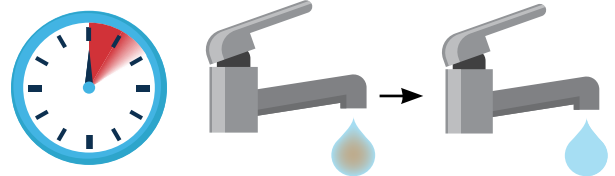


- Turn off all ice machines, soda machines, espresso machines, and other equipment that draws water during use.

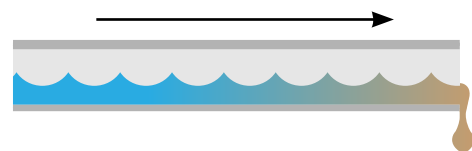


After the brown water advisory is lifted.

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

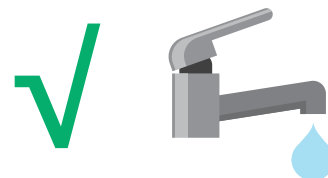


- Discard all ice in the ice machine.
- Flush all lines that carry water:
 - Soda fountains and espresso machines.
 - Filtration systems.
 - Make another batch of ice and discard.
 - Drain and refill the dishwasher.



Before reopening

- Verify the water runs clear from all faucets.



- The Health Department works with Public Utilities to determine when the water is safe.
- If the Health Department closed your establishment, you must get approval from our Food & Community Safety Program to reopen.