What To Do When Water is Contaminated in Commercial Establishments

- Shut off all Soda Machines. They are connected to the city water line and should not be used unless you receive an okay from the water company or the Health Department.

- Sell bottled or canned beverages.

- Use bottled water for drinking or cooking or rapidly boil tap water or well water for 3 minutes before using it for drinking or cooking.

- Dispose of all ice that was made at the time the water was reported to be contaminated. (Prior to a major hurricane, or flood you may want to stop making new ice so as not to contaminate the ice already in your machine made prior to the disaster incident).

- Provide customers with disposable utensils.

- After the water supply is said to be safe, thoroughly clean and sanitize equipment with a solution made of one tablespoon of bleach in a gallon of water. Flush all waterlines, faucet screens and water line strainers, and purge fixtures of any standing water.

- Clean and sanitize all fixtures, sinks, and equipment, using detergent and a solution of one tablespoon of bleach in a gallon of water.