



February 20, 2021 Update

BOIL WATER ALERT GUIDANCE

Guidance on how to safely resume operations after the Boil Order Notice is lifted

- A. Flush the building's water lines for at least five minutes and clean faucet screens. Note that the water heater will take more than 5 minutes, but it needs to be emptied.
- B. Flush and sanitize all water-using fixtures and appliances, such as ice machines, beverage dispensers, beverage "gun" dispensers, hot water heaters, direct water source machines, dishwashing machines and any other such equipment.
- C. Run ice machines through two cycles of ice production and discard the ice. Then clean and sanitize the bin.
- D. Clean and sanitize all fixtures, sinks, and equipment connected to water lines.
- E. If water filtration systems are present, the filters will need to be replaced.

When all of these steps have been performed (after the boil water advisory has been lifted) a food service establishment may return to normal operations. **The Certified Food Manager is the responsible person who must assure that all requirements are met. Questions may be directed to City of Arlington's Health Division at 817-459-6656.**