

# 2017 NC Food Code Adoption: Operating Without Potable Water

When a fecal indicator is found in water, that is an indication that the current water treatment is not effectively removing harmful waterborne microorganisms from the water. To safely use the water in your operation, follow these guidelines.

<b>Boil Water</b>
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- Boiling water kills bacteria and other microorganisms that might be present in the water.
- Bring all water to a boil and let it boil for one minute.
- Boiled water can be placed in a covered container for later use.



- Water can be treated with unscented bleach open less than 30 days.
- For clear water, add 1/8 teaspoon bleach per gallon. For cloudy water, add 1/4 teaspoon bleach per gallon.
- Allow to stand for 30 minutes before drinking or using.

Handwashing sinks should not be used when under a boil water advisory or notice. Handwashing stations can be made out of cleaned and sanitized materials.

#### **Components of a Handwashing Station**

- Treated or bottled water with a constant flow
- Clean coolers or jugs with free-flow spigot and a catch basin
- Single-use, disposable towels for drying hands

### **Cleaning a Water Jug**

- Sanitize with 2 tbsp of unscented bleach in
  1 gallon of water Slosh to cover all surfaces.
- 2. Let stand 5 minutes and drain. Do not rinse.
- 3. Fill with potable water.



# **For more resources, visit:** ncfoodsafetytaskforce.com/resources

### NC STATE EXTENSION