
REOPENING A FOOD ESTABLISHMENT AFTER A BOIL WATER ADVISORY IS LIFTED

After water service is restored and after either the WA Department of Health and the water service provider has lifted any “Boil Water Advisory”, you must do the following before you can reopen:

- Flush pipes/faucets: Follow the directions of your water utility or as general guidance, run cold water faucets for at least 5 minutes.
- Equipment with water line connections such as post-mix beverage machines, spray misters, steam kettles, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer’s instructions.
- Run water softeners through a regeneration cycle.
- Drain rooftop reservoirs on tall buildings, if equipped with one.
- Flush hot water tank by running the hot water until the water runs cold.
- Change out all filters.
- Flush beverage machines.
- Flush drinking water fountains: run continuously for 5 minutes.
- Ice Machine Sanitation: Clean and sanitize all parts and surfaces that come in contact with water and ice following manufacturer’s instructions. Also take the following steps:
 - Flush the water line to the machine inlet.
 - Close the valve on the water line behind the machine and disconnect the water line from the machine inlet.
 - Open the valve, run 5 gallons of water through the valve and dispose of the water.
 - Close the valve.
 - Reconnect the water line to the machine inlet.
 - Open the valve.
 - Flush the water lines in the machine.
 - Turn on the machine.
 - Make ice for 1 hour and dispose of the ice.