



Town of Swampscott

OFFICE OF THE

Board of Health

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WATER SERVICE INTERRUPTION POLICY

This policy describes steps to be taken by an establishment during interruption of the water supply. It **must go into effect when water service is interrupted**. Please check cable television and the Health Department website for information regarding water service interruptions.

Be advised that if conditions warrant, your establishment may be directed to significantly modify or cease operations.

Water Service Interruption

Operation	Procedure
Prepared Food	Food establishments must sell only food prepared <i>prior</i> to the water service interruption. Additionally, food that has been prepared for more than a (2)-hour period and been unrefrigerated must no longer be served.
Tap water for: <ul style="list-style-type: none"> • Drinking, • Handwashing, • Warewashing, • Cooking, or • Salad preparation 	DO NOT use water from taps for drinking, handwashing, warewashing, cooking or salad preparation. Use only bottled and/or boiled water from an approved source. If a boil water order is put into effect, boil at a rolling boil for the designated length of time.
Ice- from: <ul style="list-style-type: none"> • Ice Machines or • Ice Making Refrigerators 	DO NOT make any new ice from ice machines or ice making refrigerators, and do not restart them until water supply is approved. Discard ice in the machines if ice was made prior to water service interruption. Sanitize interior of ice machine and ice trays with two (2) teaspoons (100+ ppm) household bleach in one (1) gallon of water.
Drinking Fountains, Beverage Machines, Coffee, Tea, and Iced Tea Makers	DO disconnect or turn off all equipment connected to tap water including drinking fountains, beverage machines, coffee, tea, and iced tea makers so that they cannot be used.
Restroom and Handwashing Facilities	Restroom and handwashing facilities must be provided for employees and customers in those establishments where they are required. Wash hands using either a commercial hand sanitizer which requires no rinse or a chlorine bleach solution of two (2) teaspoons household bleach in one (1) gallon of water. Barehand contact with food is not allowed.
Washing and Sanitizing Dishes and Utensils	Establishments may manually wash and sanitize dishes and utensils with bottled or boiled water utilizing a 3- compartment sink in the approved manner. For longer outages or complex operations, establishments must utilize single service utensils for customer service.

Boil Water Notice

Water Use	Procedure
During Notice	DO purify water by boiling at a rolling boil for the length of time designated by the boil water order.
Following Notice	DO allow tap water to run for three (3) minutes at each tap to flush the lines with safe water.