



## Center for Drinking Water Quality

### Cleaning and Sanitizing Procedures for After a Boil Water Advisory Has Been Lifted for Food Establishments

**When the Rhode Island Department of Health (RIDOH) lifts a boil water advisory, food establishments must follow these steps.**

#### **Ice machines**

Ice machines must be cleaned and sanitized before use. Follow the manufacturer's suggested sanitizing procedures in the operator's manual. At minimum, a food establishment must:

- Run the ice machine for 24 hours.
- Throw away the ice that is made in the first 24 hours.
- Wash and sanitize the area around and in the ice collection bin.

All external filtering devices associated with ice machines should be sanitized. Filter cartridges should also be changed.

#### **Water treatment units**

Replace any water treatment filter cartridges.

#### **Soda dispensers**

Follow the manufacturer's suggested sanitizing procedures in the operator's manual or contact the company that installed the dispenser(s) to have them properly cleaned and sanitized.

#### **Vending machines**

Contact the company that installed the vending machine to have the machine properly cleaned and sanitized. This only applies to vending machines that are connected to the water system and are used to make items like cold beverages.

#### **Vegetable and fish sprays**

In-place spray units and units which periodically spray water on products to maintain freshness must be cleaned and sanitized prior to use. A 50 to 100 parts per million (ppm) chlorine solution or other approved sanitizer should be flushed through the lines for at least 60 seconds.

#### **Drinking fountains**

All water cooling tanks must be completely flushed out prior to use.

#### **Faucets/Taps**

All faucets or taps should be run for 10 minutes to ensure that any contamination that may be present is removed.

**Call 401-222-6867, Monday - Friday, 8:30 a.m. – 4 p.m. if you  
have any questions.**