



### Interim Measures for *E. coli* Contamination/ Water Supply Interruption at Food Establishments

<b><u>Operation:</u></b>	<b><u>Associated Equipment**</u></b>	<b><u>Acceptable Corrective Action:</u></b>
Handwashing by patrons/employees	Shut off faucet and disconnect it from the water supply.	<ul style="list-style-type: none"> <li>• Shut off water source and post “Do not use” signs or tape off to indicate that the water is non-potable.</li> <li>• Wash hands using a temporary supply of potable water*.</li> <li>• Soaps with bactericidal properties are recommended at this time.</li> <li>• Handwashing stations must be set up to accommodate effective handwashing by employees (cleaned and sanitized coffee urns can be filled with a temporary supply of potable water* and placed on the edge of the sinks to be used for handwashing).</li> <li>• Minimize direct handling of food by using disposable gloves, tongs or utensils.</li> </ul>
Thawing of frozen foods		<ul style="list-style-type: none"> <li>• Thaw in the refrigerator or as part of the cooking process.</li> <li>• Never thaw frozen food under running tap water if the water is contaminated.</li> <li>• Thaw in the microwave, followed immediately by thorough cooking.</li> </ul>
Washing, spraying, dipping & soaking produce	In-place spray units and units which periodically spray water on products to maintain freshness (usually in grocery stores).	<ul style="list-style-type: none"> <li>• Shut off water source and disconnect it from the produce</li> <li>• Obtain and use pre-washed, packaged produce.</li> <li>• Use produce that has been washed prior to emergency.</li> <li>• Use frozen or canned produce</li> <li>• Use a temporary supply of potable water to wash produce in-house. *</li> </ul>
Preparing and cooking food, including reconstituting dried food	<ul style="list-style-type: none"> <li>• Sinks, prep counters, cutting boards, interiors of reach in coolers.</li> <li>• Steam cooking equipment &amp; steam tables.</li> <li>• Fill line for steam kettle, water fountains and workstations.</li> </ul>	<ul style="list-style-type: none"> <li>• Use a temporary supply of potable water to wash food-contact surfaces and prepare food*</li> <li>• Use food that was prepared prior to the water emergency.</li> <li>• Discontinue service of prepared foods, such as Jell-O, ice.</li> <li>• Use prepared food from a commercial source where the water is not contaminated.</li> </ul>
Ice Making		<ul style="list-style-type: none"> <li>• Shut the machine down, clean and sanitize the unit, and leave the unit off until the water is safe to use.</li> <li>• Use packaged potable ice from a commercial source.</li> <li>• Use ice prepared before water emergency (Note: If the start of contamination is not known, do not use the ice).</li> <li>• Do not use ice for food service operations.</li> <li>• Make ice from a temporary supply of potable water. *</li> </ul>
Using dispensing utensils, In-Use Utensil Storage	<ul style="list-style-type: none"> <li>• Ice cream scoops in a dipper well</li> <li>• Utensils in serving containers</li> <li>• Utensils in containers on the cooking line</li> </ul>	<ul style="list-style-type: none"> <li>• Store utensils in food with the handles extending above the food container and out of the food.</li> <li>• Store in-use utensils on a clean, dry food contact surface (e.g. plate or tray)</li> <li>• Provide a sufficient quantity of utensils to allow replacement of in-use soiled utensils as necessary.</li> </ul>



CT Department of Public Health  
 Food Protection Program  
 (860) 509-7297

<u>Operation:</u>	<u>Associated Equipment**</u>	<u>Acceptable Corrective Action:</u>
Preparing carbonated & other cold/hot beverages	<ul style="list-style-type: none"> <li>• Soda, post mix type carbonated beverage machines</li> <li>• Coffee</li> </ul>	<ul style="list-style-type: none"> <li>• Disconnect water lines to beverage dispensers where water is directly added from the plumbing system.</li> <li>• Machines must be shut down, cleaned and sanitized, and left shut down until the water is safe to use.</li> <li>• Replace with commercially bottled or canned beverages. Prepare drink mixes with a temporary supply of potable water. *</li> </ul>
Cleaning and sanitizing tableware, equipment and surfaces.	<ul style="list-style-type: none"> <li>• Automatic dishwashers</li> <li>• Pre-rinse hoses (normally found in the dishwashing area)</li> <li>• Dishes, multi-use utensils and other cook ware Supply line to soap dispenser on mechanical dishwashing machine</li> <li>• Soap/chemical proportion</li> <li>• Glass washers</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Automatic dishwashers that are directly connected to the water system must not be used.</b></li> <li>• The machines must be shut down, cleaned and sanitized, and left shut down until the water is safe to use.</li> <li>• Use only single-service tableware and single use kitchenware.</li> <li>• Bring items to a kitchen, which has a safe, potable water source for cleaning and sanitizing tableware and equipment</li> <li>• Use water from a temporary supply of potable water. *</li> <li>• Chemical and Hot water machines are not to be used as they allow contaminated water to be introduced into the kitchen. Both are designed with the capability to sanitize clean plates that were cleaned with potable water. When non-potable water is used, the sanitizing capability is different. The bacterial load of the water may require a higher temp and/or contact time and the chemical machines may need a higher sanitizer concentration and contact time. There is no way to determine it or adjust it and therefore, manual sanitizing with potable water must be used.</li> <li>• <b>Sanitizing In A 3-Bay Sink / In Place Sanitation:</b> Wash, rinse, and sanitize in a three (3)-bay sink using an approved alternate source of water only and the proper concentration of sanitizer (chlorine, iodine, quaternary ammonia) is at the proper level. The levels are 50 to 100 parts per million (ppm) chlorine, 200-ppm quaternary ammonia, and 12.5-ppm iodine</li> </ul>
Flushing of employee and customer toilets		<ul style="list-style-type: none"> <li>• Contaminated (non-potable) water may be used for flushing toilets.</li> <li>• If water is not available for flushing toilets, waterless toilets (port-a-potty) must be made available and accessible for employees.</li> <li>• Handwashing stations must be set up to accommodate effective handwashing by employees and customers after using the toilet (cleaned and sanitized coffee urns can be filled with a temporary supply of potable water* and placed on the edge of the sinks to be used for handwashing).</li> </ul>
Cleaning floors, walls, and other non-food contact surfaces.	<ul style="list-style-type: none"> <li>• Garbage can washer</li> <li>• Water wash system for exhaust hoods above cooking equipment</li> <li>• Hot water heater tanks (drain, flush, refill)</li> </ul>	<ul style="list-style-type: none"> <li>• Wear disposable plastic gloves when handling non-potable (contaminated) water.</li> <li>• Wash hands using a temporary supply of potable water* prior to food service</li> </ul>

\*A temporary water supply must be a DPH Drinking Water Section approved drinking water source. Either commercially bottled water in unopened containers or direct connection to an approved public water supply shall be provided for water that is used for drinking, cooking, handwashing, and equipment washing purposes.

\*\* The recommendations provided below are not intended to cover every situation or type of food establishment. Each food establishment must be evaluated regarding areas/equipment that may have been contaminated.