

Guideline on Emergency Action Plans for Food Establishments:

Interruption of Water Service

In the event of a health hazard involving the interruption of water service at a food service establishment, the following actions MUST be taken:

- **Assess the situation:** Immediately discontinue operation if a safe operation cannot be maintained.

- **Notify the Public Health Inspector** of the health hazard and discuss the possibility of any temporary alternate procedures that can be taken to address specific affected food operations during the interruption.

Manitoba Health's Health Protection Unit will promptly respond to single events involving health hazards and provide guidance to help the operator resume operation as quickly as possible.

Follow the appropriate procedures approved by the Public Health Inspector. A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the regulatory authority.

When Water Service has been Restored

Recovery involves the necessary steps for re-opening and returning to a normal safe operation:

- Flush out the building's water pipes as per municipality directions.
- Flush out the hot water tank and drinking fountain as per manufacturers' instructions.
- Flush, clean and sanitize water lines on equipment such as beverage machines, coffee machines, ice machines, glass washers and dishwashers. Follow manufacturers' instructions.

- | |
|--|
| <ul style="list-style-type: none">✓ <i>Flush:</i> continuously run water for 5 minutes✓ <i>Wash:</i> water & detergent✓ <i>Rinse:</i> clean water✓ <i>Sanitize:</i> 500ppm chlorine solution for 1 minute |
|--|