



Food Service Reopening Requirements

The following are instructions for cleaning food service facilities prior to reopening after an interruption of water supply.

ALL CLEANING AND SANITIZING PROCEDURES MUST BE COMPLETED WITH POTABLE WATER PRIOR TO REOPENING.

Flush pipes and faucets; run both hot and cold water faucets for at least five minutes.

Run water softeners through a regeneration cycle.

Run the empty dishwasher through the wash-rinse-sanitize cycle at least three times to flush the water lines and assure that the dishwasher is cleaned and sanitized internally before washing dishes and utensils in it.

Consult manufacturer instructions or contact product representative if further instructions are needed.

Use approved test kit to ensure appropriate sanitizer strength for chemical sanitizing machines. For high temperature machines, the hot water temperature must reach 180°.

Wash and sanitize any dirty dishes remaining since closure.

All sinks should be thoroughly cleaned and sanitized before resuming use.

All food preparation surfaces should be cleaned and sanitized prior to use.

Discard all ice in ice machines; clean and sanitize the interior surfaces (ice making compartment and storage bin).

Make sure equipment with water line connections (filters, post-mix beverage machines*, spray misters, coffee/tea urns, ice machines, ice cream machines, etc...) is flushed, cleaned and sanitized according to manufacturers' instructions.

*Contact beverage distributor for post-mix machines

Reminder: Potable water must be used for hand hygiene.