

## **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.

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