IOWA DEPARTMENT OF INSPECTIONS & APPEALS

Fact Sheet for Restaurants during a DNR Issued Boil Water Order

When a water boil order is issued from DNR, the following precautions should be taken by food service establishments.

1. Use only bottled water for serving drinking water or mixed drinks.

2. Use bottled water to wash and prepare food. Menu should be limited to cook and serve OR service of foods that do not require cooking.

3. Use bottled water to wash hands before and during the preparation of food, and after using the restroom.

4. Use bottled water for washing, rinsing, and sanitizing steps in a three-compartment sink. Sanitize at a chlorine concentration level of 50-100 parts per million (ppm). If a quaternary ammonia sanitizer is used, the concentration level must not exceed 200 ppm.

5. Refrain from using a high-temperature dishwashing machine since the water does not reach and sustain a boiling temperature for a period of one minute (as required by the boil order). Use the three-compartment sink method described above.

6. Do not use ice machines or beverage dispensing machines, i.e., pop, coffee, juice, etc., that are connected to the water lines.

7. After the bottled water advisory is lifted, clean and sanitize ice machines, and all beverage dispensing machines that are connected to the water lines prior to use.

8. Single service, single use, plates, cups and utensils shall be used.

For more information about the operation of food service establishments during a water boil order, please contact DIA's Food and Consumer Safety Bureau at (515) 281-6538.