



**LASALLE COUNTY HEALTH DEPARTMENT**  
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**ILLINOIS DEPARTMENT OF PUBLIC HEALTH**  
**RETAIL FOOD SERVICE ESTABLISHMENT OPERATING GUIDELINES**

**BOIL WATER ORDERS OR INTERRUPTED WATER SERVICE**

To continue operating under “boil water” orders or interrupted water service from municipal water supplies, all retail food service establishments (restaurants) must secure and use potable water from an approved source, e.g., from tank trucks or bottled potable water, for all water usage. This includes the following uses:

- 1) coffee, tea, other beverages made in the food establishment
- 2) direct feed coffee urns plumbed directly into the water system
- 3) post-mix soda or beverage machines
- 4) ice machines that manufacture ice on-site
- 5) washing produce or thawing frozen foods including produce misters
- 6) employees hand washing
- 7) washing all dishes and cooking utensils
- 8) all water used in 3-compartment sinks
- 9) all water for sanitizing solutions
- 10) water for mechanical dishwashers

Retail food establishments may consider the following alternative procedures to minimize water usage:

- 1) commercially-packaged ice may be substituted for ice made on-site
- 2) single-service items or disposable utensils may be substituted for reusable dishes and utensils
- 3) pre-prepared foods from approved sources may be used in place of complex preparations on-site
- 4) restrict menu choices or hours of operation
- 5) portable toilets may be made available for sanitary purposes

After the “boil water” order is lifted or water services resumes, these precautionary measures must be followed:

- 1) flush the building water lines and clean faucet screens, water line strainers on mechanical dishwashing machines and similar equipment
- 2) purge all water-using fixtures and appliances of standing water such as ice machines, beverage makers, hot water heaters, produce misters, etc.
- 3) clean and sanitize all fixtures, sinks and equipment connected to water lines

**\* Closure of Facility \***

**Please note that if your facility is without water for any reason and, therefore, proper water pressure and temperature cannot be maintained in employee lavatories, this Department will request that you close your facility until proper water pressure and temperature can be maintained.**

**IDPH Food Service Sanitation Code:**

- Section: 7500.1030 Water Under Pressure**  
**Section: 750.1120(b) Lavatory Facilities**