
During A Boil Water Advisory

Hotels & Motels – Checklist



When a hotel or motel is notified of a boil water advisory, take the following actions:

1. DRINKING WATER

- Use bottled water. Bottled water is the best option for drinking if it is available.
- Boil water if bottled water is not available.
 - Bring water to a rolling boil for one minute.
 - Let cool for 15 minutes before drinking.
 - Store the cooled water in a clean, sanitized container with a cover.
- Use bottled or boiled water for:
 - Drinking
 - Washing fruits and vegetables
 - Brushing teeth
 - Preparing food and baby formula
 - Making ice
 - Animals
- Shut off and cover drinking fountains.
- Post signs at drinking fountains, ice machines, in the kitchen, and bathrooms (both public and in guest rooms) stating: "Do Not Drink Water".

2. FOOD PREPARATION AND COOKING

- Hotels and motels with licensed kitchens should immediately implement the Emergency Action Plan for Retail Food Establishments available at: www.oakgov.com/health
 - Note: If you do not have a licensed kitchen, it is recommended that the Emergency Action Plan for Retail Food Establishments still be referenced for guidance on food preparation and cooking.
- Discard all ice made on-site and only use ice from a safe source.
- Discard ready-to-eat food that was prepared with potentially unsafe water prior to the advisory (e.g., coffee, juice, formula, smoothies, gelatins, and popsicles).
- Limit menu to items that require no or little water to prepare.
- Use bottled or boiled water for:
 - Food and beverage preparation activities
 - Washing of fruits and vegetables
 - Mixing beverages
- Use disposable plates, cups, and utensils, if possible.

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3. CLEANING AND SANITIZING

In the Facility

- Discontinue all on-site water play or swimming activities in the pool and/or spa.
- Use bottled water or boiled water with bleach (or an equivalent) to clean surfaces.

Laundry Service

- Use a hot water rinse cycle and heat-dried on the highest heat setting for 30 minutes to wash:
 - Linens
 - Towels
 - Laundry

Dishwashing

If you do not have disposable plates, cups, and utensils, follow these instructions to wash dishes:

By hand:

- Wash and rinse the dishes as normally done using hot water.
- In a separate basin, add 1 teaspoon of unscented household liquid bleach for each gallon of warm water. The bleach label should say that it contains 8.25% of sodium hypochlorite.
- Soak the rinsed dishes in the sanitizer solution for at least 1 minute.
- Let the dishes air dry completely before using again.

By dishwasher:

- Run dishwasher through the hottest or 'sanitize' cycle.
- Follow with a sanitizing step, in a clean basin, add 1 teaspoon of unscented household liquid bleach for each gallon of warm water. The bleach label should say that it contains 8.25% of sodium hypochlorite.
- Remove the dishes from the dishwasher and soak in the sanitizer solution for at least 1 minute.
- Let the dishes air dry completely before using again.

4. HANDWASHING & HYGIENE

- Faucet water can be used for showering, baths, and shaving, but do not swallow water or allow it to get in eyes, nose, or mouth.
- Supervise children and disabled individuals during their bath to make sure water is not swallowed. Minimize bathing time or use bottled water.
 - Note: Though the risk of illness is minimal, individuals who have recent surgical wounds, have compromised immune systems, or have a chronic illness may want to consider using bottled or boiled water for cleansing until the advisory is lifted. Anyone with questions or concerns should contact their healthcare provider.
- Vigorous handwashing for at least 20 seconds with soap and tap water is safe during a boil water advisory.

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The Oakland County Health Division will not deny participation in its programs based on race, sex, religion, national origin, age or disability. State and federal eligibility requirements apply for certain programs.

- If soap is not available, use an alcohol-based hand rub to clean hands.
- If washing your hands to prepare food, use boiled (then cooled) water, disinfected water, or bottled water with handwashing soap. Follow up with hand sanitizer approved (compliant with) the FDA Food Code.
- Use bottled or boiled water for brushing teeth.
- Use bottled or boiled water for washing cuts, scrapes, or wounds.

All food service establishments in the areas of the lifted boil water advisory should immediately implement Recovery Protocols from the Emergency Action Plan for Retail Food Establishments available at:

https://www.oakgov.com/health/services/Documents/MDA_EmergencyActionPlan_109428_7.pdf

All establishments with a pool and/or spa in the areas of the lifted boil water advisory should reference the "Pool Operators Recovery Checklist" available at:

https://www.oakgov.com/health/news/Documents/fs_BWA%20Recovery%20-%20Pool%20Operators%202.pdf

For more information, contact Environmental Health Services at 248-858-1312.



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