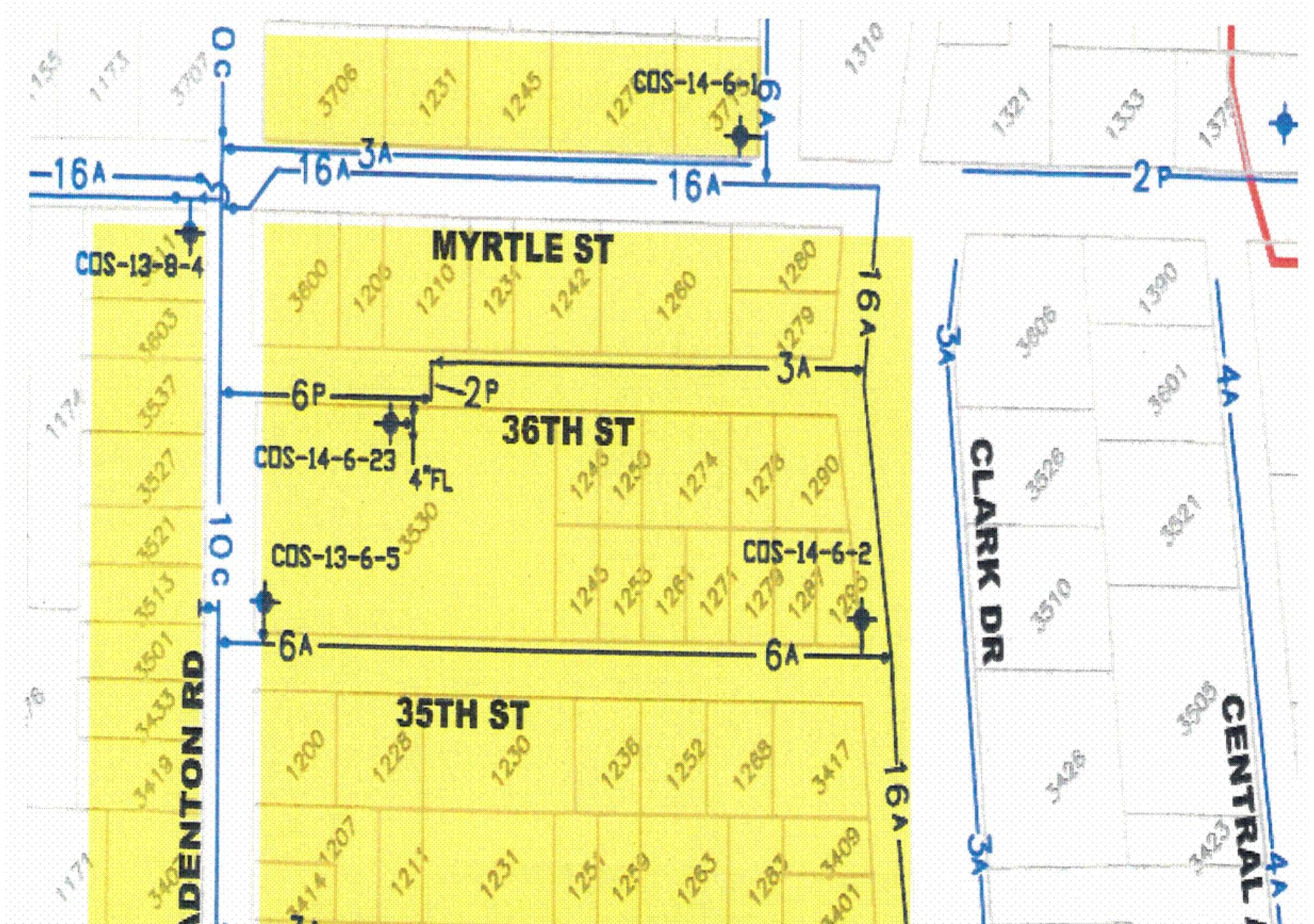


Subject:

Old Bradenton Road Project Update for July 25, 2014





Old Bradenton Road Project Update for July 25, 2014

On Monday, July 28, 2014 the contractor plans on connecting the new water line to the existing potable water line with a valve that will be installed at 32nd Street. This will cause the residents at the addresses highlighted in yellow above, to be placed under a Boil Water Notice. The plan is to turn the water off in the system on Monday July 28th around 10:00am at the latest. The water will be off for approximately two hours and after the valve is installed, it will be turned back on. For the next 48 hours, or until approximately at the end of the day on Wednesday these residents will be under the Boil Water Notice and have to take the necessary precautions. Door hangers to the affected customers were distributed this morning. After the test results on Wednesday, door hangers entitled "Rescission of Precautionary Boil Water Notice" will be distributed indicated it will be safe to resume normal consumption.



INDUSTRY BULLETIN
for Florida's Food Industry

FDACS
Florida Department of Agriculture and Consumer Services



Florida Department of
**Business &
Professional
Regulation**

SUBJECT: BOIL WATER NOTICE GUIDELINES

June 1, 2011

BOIL WATER NOTICE, By Authority of Section 381.006 and 403.855-857, Florida Statutes
These procedures **must** be observed while a "BOIL WATER NOTICE" is in effect:

TAP WATER

- ◆ Do not serve water from faucets until local health authorities advise the water is safe for consumption. Use only bottled water from an approved source and/or boiled tap water. Boil water at a rolling boil for one minute to kill infectious organisms.
- ◆ An alternative method for areas without power is to mix 8 drops (1/8 teaspoon) of unscented household bleach per gallon of water and allow to stand for 30 minutes. If the water is cloudy in appearance, add 16 drops (1/4 teaspoon) and let stand for 30 minutes. (Water will not be toxic, but may have a chlorine odor and taste.) Note: Using bleach will not kill parasites that may be present, however boiling will kill parasites.

ICE, ICE-MAKING, BEVERAGE & WATER VENDING

- ◆ Ice bagged or made prior to the issuance of the boil water notice may be used.
- ◆ Ice produced in ice machines after the issuance of a boil water notice must be discarded and machines not restarted until the water supply is deemed safe by local health authority. Sanitize the interior of the ice machine, ice trays and built-in ice-makers with two teaspoons (100+ ppm) of household bleach in one gallon of water prior to restarting the ice machine or ice-maker.
- ◆ Disconnect or turn off water vending machines, drinking fountains, misters, ice-making units and soda machines to prevent their use.
- ◆ Filters in water lines should be replaced if the water supplier detected bacteria in the water samples or if debris accumulation is observed in the filter(s). Information regarding the presence of bacteria will be provided by your water supplier or through the news media.

HANDWASHING

- ◆ Do not use tap water for handwashing. Use only bottled water from an approved source and/or boiled (and safely cooled) tap water. After proper handwashing, use a sanitizing solution on the hands. This may be accomplished by using a commercial hand sanitizing lotion that requires no rinse or a chlorine bleach solution of two teaspoons of household bleach in one gallon of water. Single-use gloves may be used to provide additional protection after proper handwashing.
- ◆ No bare hand contact with ready-to-eat food is allowed while boil water notice is in effect.

COOKING & CLEANING

- ◆ Food equipment, utensils and food-contact surfaces that must be cleaned in place (does not fit into a three-compartment sink), may be cleaned with steam with no additives, a sanitizing mix of bottled or boiled water and bleach (50-100 ppm) or other approved sanitizing solution.
- ◆ Do not use tap water for food processing or food preparation until the "BOIL WATER NOTICE" is lifted by local authorities. Use only bottled water from an approved source and/or boiled tap water for these purposes.

DISHWASHING/WAREWASHING

- ◆ Manually wash, rinse and sanitize dishes, food equipment and utensils with bottled water from an approved source and/or boiled tap water utilizing a three-compartment sink in the approved manner. Use single-service articles when possible.
- ◆ Mechanical dishwashers may be used only to remove food residue and debris, if followed by a manual wash, rinse and sanitization as described above.

RESCINDING THE BOIL WATER NOTICE

- ◆ You will be advised by the local Health Department directly or through the news media when a "BOIL WATER NOTICE" has been rescinded (lifted). **AFTER** the "BOIL WATER NOTICE" is lifted, allow water to run for five minutes at each tap to flush

the lines with safe water. Remember to include misters, drinking fountains, ice makers (discard the first binful), soda machines, etc., when flushing the lines.

If you require further information, please contact your local water supplier. If you have questions about the BOIL WATER NOTICE Guidelines, please contact your licensing agency.

Florida Department of Agriculture and Consumer Services: 850.245.5520

Florida Department of Business and Professional Regulation: 850.487.1395

Florida Department of Health: Local County Health Department

Rick Scott, Governor

www.freshfromflorida.com/

www.MyFloridaLicense.com/dbpr/hr/

www.doh.state.fl.us

Unfortunately we can't avoid the disruption in services during such construction activities and know that is an inconvenience and is aggravating to our customers. We will take every opportunity to expedite the process whenever appropriate and safe to do so.

Again, thank you for your patience.