

# Precautionary boil water notices

In addition to boiling drinking water and water used for food preparation, food businesses need to take the following steps when a precautionary boil water notice has been issued:

## Hand washing

It is advised that you provide hand sanitiser at each basin for use after staff have washed their hands. This is also advisable in customer toilets.



## Ice making machines

You will need to discard existing ice. Use commercially manufactured ice from an unaffected water supply or use commercially bottled water in the ice machine.



## Post-mix soft drink dispensing machines

When these are plumbed in to a water supply, they may not provide appropriate protection. We suggest switching to commercial bottled water.



## Coffee machines

Check your water settings, as many coffee machines only heat the water to 85°C which is not hot enough to kill some contaminants. If you are unable to set your water to 100°C during a boil water notice, then you will need to use commercially bottled water.



Once the boil water notice has been lifted, food businesses will need to make sure they flush, clean, and sanitise, all equipment with water line connections such as post-mix beverage machines, coffee or tea urns, ice machines, glass washers, dishwashers, and other equipment with water connections.

## Helpful contacts

### Environmental Health Officer

Megan Leyland

Ph 06 366 0999 ext 6907

Email [meganl@horowhenua.govt.nz](mailto:meganl@horowhenua.govt.nz)



### Liquor Licensing Inspector

Lisa Roiri

Ph 06 366 0999 ext 6845

Email [lisar@horowhenua.govt.nz](mailto:lisar@horowhenua.govt.nz)



### Police contacts

**Levin:** Constable Graves, Ph 06 366 0500. **Foxton:** Senior Constable Clarke, Ph 06 363 8084