

## Checklist for Managers

### Recovery Following an Interruption of Water Service

Recovery involves the necessary steps for returning to normal, safe business operations including re-opening if the facility had to close as a result of the interruption of water service. Regulatory Authorities may have to approve returning to regular operations; check local requirements. A food establishment or an area within the facility that was ordered to cease operations due to an imminent health hazard may not re-open until authorization has been granted by the Regulatory Authority.

Key actions to consider for returning to normal operation.

Statement	Yes	No	Comments
Notify chain of command that water has been restored.			
Document the date and time water service was restored.			
Check that all equipment and facilities are operating including water cooled refrigerators/freezers, steam-jacketed kettles.			
Flush pipes/faucets: Follow the directions from your water municipality or, as general guidance, run cold water faucets for at least five minutes.			
Equipment with waterline connections such as drinking fountains, post-mix beverage machines, coffee or tea urns, ice machines, dishwashers, combi-ovens, steamers, and other equipment with water connections must be flushed, cleaned, and sanitized in accordance with manufacturer's instructions.			
Clean and sanitize food contact surfaces, utensils and equipment before use.			
Run water softeners through a regeneration cycle.			
Drain reservoirs.			
Change out all water filters.			
Report completion and issues to designated person in accordance with the emergency plan.			

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Maintain this document for the time recommended by your local or state Regulatory Authority.