

Checklist for Managers

Recovery after Short term (< 4 hours) Water Loss with No Contamination

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.			
Replace all water filters.			
Report completion and issues to designated person in accordance to the emergency plan.			

Signature: _____ Date: _____

Check to find out if cleaning and flushing is required in a short term water loss with no contamination. Maintain this document for the time recommended by your local or state Regulatory Authority.