Checklist for Managers Response to a Long-Term Loss of Water Service

In responding to a water loss emergency of greater than 4 hours of discontinued water service, think about the decisions you will have to make. The following are some considerations you need to assess.

Date: _____ Time: _____

Initial Assessment: Ongoing Assessment:

| Statement | Yes | No | Comments |
|--|-----|----|----------|
| Have you recorded the date and time of the water loss? | | | |
| Have the appropriate persons in the identified chain of command for the emergency been contacted? | | | |
| Is a copy of the District's Water Loss Emergency Plan available? | | | |
| Is there an imminent health hazard to food operations? | | | |
| Has the Regulatory Authority been contacted by the designated person? | | | |
| Do you know the expected duration of the water loss? If yes, how long? | | | |
| Do you know the cause of the water loss? If yes, describe | | | |
| Can the planned menu be served? If not, is an alternate menu available? | | | |
| Are alternate menus available? | | | |
| Are adequate food items available to prepare alternate menus? | | | |
| Do you have adequate single-use items for the duration of the emergency? | | | |
| Is there sufficient potable water onsite? If not, is there a source available? | | | |
| Are you able to set up an alternative handwashing station? If not, food operations must cease and only prepackaged food may be served. | | | |
| Do you have adequate inventory of hand sanitizers and gloves? Refer to the Emergency Inventory Form. | | | |
| Is a toilet facility conveniently located and accessible? | | | |
| Is an adequate handwashing facility in the immediate vicinity of the toilet? | | | |
| Do you have access to ice manufactured from potable water? | | | |
| Have you disconnected all equipment that uses water? | | | |
| Have you posted signs prohibiting the use of: | | | |
| three compartment sinks | | | |
| handwashing sinks | | | |
| water fountains | | | |
| toilets | | | |
| beverage machines | | | |
| Are there adequate supplies and chemicals for cleaning and sanitizing food contact surfaces? | | | |

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