Temporary Water Loss

Plan ahead to know what to do if you lose water at your food establishment

A temporary water loss to your food business can be very stressful, especially if you do not have the right equipment on hand to help stay open. Plan ahead. Put together a written plan that covers the items listed below. Keep the plan at your business in an easy to find spot, and refer to it if a temporary water loss occurs.

Planning Ahead Tips

- Prepare an "emergency menu" with recipes for foods that require no water or little water to make.
- Buy a temporary handwashing station. This is a 5-gallon container with a spigot to provide free flowing water. See the PHMDC Key Points brochure to view the correct type of spigot at: http://www.publichealthmdc.com/environmental/food/documents/TempFoodKeyPoints.pdf.
- Keep extra single-service and single-use items to help get through a reasonable time of water loss.
- Keep extra bottled water on hand.
- Keep extra food grade containers that would work for water storage.
- Keep a list of equipment that use water in your establishment.
- Find public water supplies in your area and points where containers can be filled with potable (safe to drink) water.
- Develop a plan for toilets. If the water service is interrupted, where will you and your employees find toilet facilities?
- Develop a business agreement with a supplier of bottled water or water hauler.
- Develop a business agreement with an ice supplier.

Questions? Contact the Health Department at:
608-242-6515
health@publichealthmdc.com