



MassDEP DWP Fact Sheet: Tips for Restaurant Establishments Handwashing during a Boil Order

This fact sheet is based on the Emergency Action Plan for Retail Food Establishments guidance, pages 30-35. See the full guidance for more information:

<https://www.foodprotect.org/media/guide/Emergency%20Action%20Plan%20for%20Retail%20food%20Est.pdf>



If no alternative handwashing procedures can be set up, food preparation must cease, and only pre-packaged food may be served.

When water has known microbiological contamination, remember to use these special procedures:

- Use bottled water, boiled water, or safe water from an approved source.
- Do not allow bare hand contact with ready-to-eat food. Suspend otherwise approved alternative procedures for bare hand contact.

Follow these handwashing procedures to ensure safe food handling:



1. When prepackaged foods are provided, the following must also be available if hand wash facilities are unavailable in the immediate area where the prepackaged food is handled:
 - a. Approved hand antiseptics or chemically treated towelettes must be used for cleaning hands; and
 - b. An operational handwashing sink or a handwashing set-up (as described in Section 2 below) must be provided for use in the immediate area of a toilet facility.



2. When a facility has no handwashing sinks with potable water available, but an alternative handwashing facility can be set up, the following procedures can be followed if food production is to continue:
 - a. A “gravity flow” handwashing set-up using potable water (e.g. commercially bottled water) in a clean, sanitized container with a continuous-flow type spigot allowing water to flow over one’s hands into a catch bucket.
 - b. The catch bucket must be emptied into an operational drain such as a janitor sink or toilet.
 - c. Hands must be washed after emptying the catch bucket and before returning to food handling operations.
 - d. Suitable, dispensable hand soap, disposable towels, and a waste receptacle at designated hand wash stations must be provided.
 - e. Ready-to-eat foods may not be touched with bare hands.
 - f. Suspend bare hand contact even if this process has been approved as an alternate procedure.



3. A handwashing sink with non-potable water must be labeled or otherwise identified to prevent its use.