



BOULDER COUNTY PUBLIC HEALTH DISASTER REPORT

3450 Broadway, Boulder CO 80304
(303) 441-1564



Type of Inspection:		Time:	Date
Establishment Name		Facility I.D. and/or Address	
Inspected By		Received By	
		_____ Signature	_____ Print

Boil Water Order (Inspector Checklist)

In the event a “boil water order” has been issued, a retail food facility must cease operations and contact Boulder County Public Health. Establishments intending to operate when there is a Boil Water Order may only do so with approval from Boulder County Public Health. Food operations and alternative water supplies will need to be evaluated on a case-by-case basis.

Once the water supply is no longer threatened and the boil water order has been lifted, verify these steps were taken before reopening the facility; if not applicable, write “N/A” by check box:

Equipment Startup Checklist

Water Filter Systems

- Cleaned and sanitized the water filter housings.
- Prior to the startup of the equipment, all filter(s) were removed and replaced if not designed to be cleaned in place.
 - If designed to be cleaned in place, followed the sanitation procedures recommended by the water filter manufacturer and/or equipment service representative.
- Verified any system that is without a new water filter cartridge was not placed back in service

Commercial Chemical Sanitizing and Domestic Dish Machines

- Ran the empty dishwasher through the wash, rinse, and sanitize cycles three (3) times in order to flush the water lines and ensure that the dishwasher is cleaned and sanitized internally before it’s used to wash any equipment and utensils.

Food Preparation/Three-Compartment Sinks

- Cleaned and sanitized before use.

Ice Makers

- Ran three complete ice-making cycles and discarded all ice made during those cycles.
- Cleaned and sanitized the icemaker bin.

Commercial Produce Misters

- Removed all produce from the bins under the misters.
- Flushed water through the misters for at least 10-15 minutes.

- If removable, disconnected, cleaned, and sanitized the misting nozzles.
- Cleaned and sanitized the produce bins prior to restocking.

Fountain Dispensers

- Ran each beverage valve on each dispenser for at least four (4) minutes.
- Removed, cleaned, and sanitized dispensing nozzles and associated removable parts.
- Cleaned and sanitized the ice bin, if present.

Frozen Beverage Dispensers

- Discarded all products in the dispenser(s).
- Followed equipment manufacturer’s recommendations for cleaning and sanitization.

Juice Machines

- Flushed water through the unit for at least five (5) minutes on first flavor.
- Flushed water through any additional flavors on same unit for at least one (1) minute.
- Facility followed equipment manufacturer’s recommendations for cleaning and sanitization.

Coffee Makers /Tea Brewers

- Brewed and discarded at least four (4) pots of hot water per unit.

Bleach Guidance (8.25%) for Sanitizing of Surfaces			
Purpose	PPM	Dilution	Contact Time
Food contact surface sanitizer	50-200	1 teaspoon bleach/ 1 gallon water*+	2 minutes

**Dilution instructions are based on EPA Registration Number 5813-100 labeled instructions for use of Clorox Regular Bleach (8.25% Sodium Hypochlorite). If a different type of bleach is used, the labeled instructions for sanitizing food contact surfaces and routine disinfection should be followed.*

+Splashless and scented bleach should not be used

Notes: