

Washing and Hygiene

- ☐ Do not brush teeth with tap water; avoid getting in mouth, open wounds or sores.
- ☐ Wash hands for personal hygiene with tap water and a good scrub with soap. To wash your hands for food preparation, use boiled (then cooled) water, bottled water, or water from another acceptable source. Antimicrobial products that do not require water should not be relied on by themselves.
- ☐ Healthy individuals may bathe and shave with tap water if you can avoid nicking yourself and ingesting water. People with open cuts, blisters, recent surgical wounds, chronic illness, or are immunocompromised should use boiled (then cooled) water, bottled water or water from an acceptable alternate source.
- ☐ When bathing and washing children or disabled individuals, supervise them closely to make sure water is not ingested. Sponge bathing is advisable, and bathing time should be minimized to further reduce the potential for ingestion.
- ☐ Clothes can be washed with tap water, but make sure they are completely dried before wearing. Check the water first, discolored water during a boil water event may stain clothes.

After the Boil Water Event

- ☐ Eliminate the potential for recontamination by flushing household plumbing and equipment that was in direct contact with tap water or that was recently used with tap water.
- ☐ Flush all water lines for at least 5 minutes each. If your service connection is long or complex (like an apartment building), consider flushing for a longer period. Your building superintendent or landlord should be able to advise you on longer flushing times.
- ☐ Flush all food or beverage equipment that may have come into contact with tap water, such as beverage machines, coffee makers, dishwashers, refrigerator taps and ice makers. Check manufacturer's recommendations to see if they provide a disinfection procedure. Run equipment for a full cycle and flush to waste.
- ☐ Clean sinks, counters, and food contact surfaces with a disinfectant solution (see food section).
- ☐ Wash and disinfect ice cube trays and bins. For ice makers; flush by making and discarding three batches of ice cubes, then wipe down the ice bin with a disinfectant. If the water feed line to the ice maker is longer than 20 feet, increase to five batches.
- ☐ Tanks, treatment devices and appliances that hold water should be flushed. Run enough water to completely replace at least one full volume of all lines, hot water tanks, pressure tanks, etc. Water filters should have their filter media backwashed or replaced per the manufacturer's recommendations. Run water softeners through a regeneration cycle.

*Good alternate water sources include bottled water, water from another public water supply, water from a tanker provided by an emergency response agency, and water delivered by a NY State certified bulk water provider. Roadside springs are **not** a sure source of safe drinking water.

More detailed information for residents and homeowners is available from the New York State Department of Health or from your local Health Department.