

Retail Food Establishments are advised to "flush" their water following the lifting of a boil order in order to clear any potentially contaminated water.

Please use the following guidelines to flush all building water lines:

- Flush all water lines by running each faucet for a minimum of 5 minutes
- Flush, clean, and sanitize appliances that use tap water according to the manufacturer's instructions (this includes beverage dispensers, spray misters, coffee and tea urns, ice machines, glass washers, and dishwashers)
- Run water softeners in a regenerative flush cycle and flush hot water tanks
- After flushing water pipes and water heater, run 1 empty dishwasher cycle
- Run drinking fountains continuously for 5 minutes to flush the system
- Replace water filter cartridges according to the manufacturer's instructions
- Flush ice machines by following these manufacturer's instructions:
  - Throw out any remaining ice.
  - Flush the water line to the machine inlet.
  - Close the valve on the water line behind the machine.
  - Disconnect the water line from the machine inlet.
  - Open the valve and run 5 gallons of water through the valve.
  - Dispose of the residual water.

Questions should be directed to our Environmental Health Department  
At (903) 535 - 0037 or to your respective Health Inspector.