

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 pipes in the facility by running each faucet with cold water 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 through a regenerative flush cycle and flush hot water tanks.
- After flushing hot water pipes and water heater, run dishwasher empty one time
- 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 the 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.