Nimi: INSTRUCTIONS FOR THE USE OF WATER UNDER THE BOIL WATER ADVISORY
Versio: 1
Yksilöllinen tunniste: WEB-856-20679-fi
Voimassaoloaika: 23.7.2027

Instructions for the use of water under the boil water advisory

1. Instructions for households

All water intended for drinking and cooking must be boiled for at least 5 minutes.

- If water is boiled for 5 minutes during cooking, it does not need to be boiled separately.
- Water does not reach sufficiently high temperatures in coffee makers or electric kettles.
- In addition, water mixed with juice must also be boiled.
- Do not make ice cubes using unboiled water.
- Wash leaf and other vegetables under boiled and cooled water.
- Do not use beverage dispensers connected to the water supply network.

Washing laundry
Laundry can be washed if the odour of chlorine is normal and the water is not cloudy or discoloured.

Washing dishes
Dishes can be washed if water is not cloudy or discoloured. We recommend that the hottest wash cycle be used in dishwashers. When washing dishes by hand, we recommend that boiled water be used, at least during rinsing. Let the dishes and the tools used dry properly before using them.

Personal hygiene
Water can be used for personal hygiene, also for washing babies' bottoms. When bathing children, make sure that no bath water is swallowed.
You can wash your face, but avoid large amounts of water getting in your eyes and mouth. Any cuts and bruises must be washed with boiled water and disinfected. We recommend that you use boiled water when brushing your teeth.

Cleaning and flushing the toilet
Water can be used normally. Use boiled water when cleaning surfaces that come into contact with food products.

Animals
Animals are not as sensitive to faecal coliform bacteria, and they come into contact with such bacteria otherwise in their environment. You can boil the water you give your pets, but you do not need to boil the water given to livestock. When washing milking equipment, make sure that you use sufficiently hot water (80–85 ºC) and that you disinfect the equipment, if required.

During the shock chlorination of the water supply network
We will always announce any shock chlorination separately. During shock chlorination, water can only be used for flushing toilets. Let water run from all taps according to the municipal water supply company's instructions so that all water lines in your building are also cleaned with chlorinated water. Let water run for a few minutes or until the odour of chlorine becomes strong. Allow chlorinated water to remain effective in the water lines for the duration indicated by the water supply company. Close the taps during the night, unless otherwise indicated by the water supply company. Also let hot water run from taps.

Joint use of water supplied from private wells under the boil water advisory
If the quality of water supplied from a private well has been verified and found acceptable by means of sampling, we recommend that you agree on the joint use of water more extensively between local residents.

2. Instructions for kitchens and shops

Cooking
Only use boiled water when preparing food, especially when washing leaf and other vegetables and fruit. We recommend that you use pre-chopped leaf vegetables. Tap water can be used when preparing food if the water is boiled for at least 5 minutes during the process (when making soup, for example).
Use foods that are easy to prepare or convenience foods, if possible.

Equipment connected to the water supply network
- Steam convection ovens: use with the steam mode switched off if the boiling time of 5 minutes cannot be reliably reached.
- Coffee makers: do not use any coffee makers connected directly to the water supply network. Coffee must be prepared using boiled water.
- Water dispensers: do not use.
- Ice cube makers, including crushed ice: do not use.
- Coffee, hot chocolate and tea dispensers: do not use.
- Postmix devices: do not use.
- Hot food wells: use boiled water to avoid any contamination (splashes when lifting pans).

Cleaning
Pay special attention to hygiene in all areas where food products are handled.
Wash tops and equipment that come into contact with food using boiled water, and disinfect them if required.
Handles of doors and cold rooms must be cleaned frequently (several times a day) to prevent the spread of microbes through hands. Clean using boiled water. Disinfect using a ready-to-use disinfectant or a disinfectant mixed with boiled water.

Dishwashing
A dishwasher can be used if water appears normal (not cloudy or discoloured). However, dishes must be allowed to dry completely before using them. If required, use disposable dishes.

Hand hygiene
Follow enhanced hand hygiene. Hands can be washed with tap water when using soap. Dry your hands thoroughly and disinfect them afterwards using hand sanitiser. The use of disposable gloves is recommended.

Falling ill
If an employee shows any symptoms of an intestinal infection, they must leave the workplace. Once the symptoms have gone away, the infected employee must remain at home for two symptom-free days before returning to work. When returning to work, special attention must be paid to hand hygiene.

Grocery stores
Ice cube makers connected to the water supply network must not be used.
Clean service counters using a disinfecting washing agent. Boiled water must be used

when cleaning. Limit the use of service counters if a sufficient level of hygiene cannot be maintained.
Clean meat grinders using boiled water. Avoid the use of meat grinders if they cannot be cleaned thoroughly.

Bake sales

- No member of the family can have an intestinal infection.
- Only the sale of baked goods is permitted.
- The restrictions issued must be followed during preparation.

Use of equipment after the boil water advisory

Combination ovens:

- Switch the steam mode on for one hour.

Pressure cookers:

- Switch full pressure on for 30 minutes.

Coffee makers connected to the water supply network:

- Run the coffee maker several times using water only.

Ice cube makers:

- Ice cube makers must be emptied and cleaned. Clean all devices following the manufacturer’s instructions and use a clean brush and dishwashing agent. Ice cube makers and other devices and pipes with standing water easily accumulate bacteria-containing biofilm. Brushing is required to remove any biofilm. After mechanical cleaning, rinse and disinfect the devices and let them dry.

Beverage dispensers:

- The equipment maintenance company will clean the devices.

Water dispensers in food serving lines:

- Replace activated carbon filters.
- Let water run for some time.

Other devices:

- Clean any surfaces that come into contact with food using a disinfectant.

Dishwashers:

- Use a disinfecting washing agent, after which dishwashers can be used.

3. Instructions for other locations

Hair salons

If water appears (colour and odour) normal, it can be used for washing hair. Chlorine may be harmful when in contact with perm salt and hair dyes. In addition, chlorine and network treatment may release iron from pipes into water. Water cannot be used during the shock chlorination of the water supply network.

Dental clinics

Any equipment with a fixed connection to the water supply network cannot be used.