



# Fact Sheet

Department of Public Health and Environment  
14949 62<sup>nd</sup> Street North • PO Box 6 • Stillwater MN 55082-0006  
651-430-6655 • TTY 651-430-6246  
Equal Employment Opportunity/Affirmative Action

## **Requirements for Safe Handling of Drinking Water, Ice, and Dispensers**

According to the Washington County Food Ordinance #145, all licensed food establishments (i.e. golf courses) utilizing water cooler dispensers must follow the requirements (listed below) to minimize the transmission of communicable illnesses:

### **Water and Ice**

- Water and ice must be obtained from a public water distribution system, or an approved water supply that is tested to ensure conformity with applicable regulations.
- The location of ice machines must be in an approved area with approved room finishes.

### **Water Dispensers**

- The water dispenser and/or material in direct contact with water shall be **approved to NSF Standard #2 or Standard #18**.
- The spigot should be of a gravity flow design to prevent contamination during use.

### **Proper Cleaning of Dispensers**

- The dispensers should be cleaned and sanitized at least once every 24 hours. Use wash-rinse-sanitize method for sanitizing dispenser. The compartments of a three-compartment sink should be of sufficient size to allow immersion of the container. For containers too large to be immersed in the three-compartment sink, a clean and sanitize-in-place procedure can be used. This includes use of a clean bucket and wash cloth for the detergent cleaning step; followed by rinsing the container at least three times with water; and finally, spraying the inside of the container and spigot with a sanitizer solution. (NOTE: Pay special attention to cleaning and sanitizing the spigot.)
- Provide an area to allow the dispensers to air dry.
- Containers shall not be stored on the floor at any time.

### **Dispenser Filling**

- The dispenser should be filled in an area free of environmental contaminants, such as dust and insects.
- Wash hands with soap and water prior to handling water and ice, or the dispenser.
- The dispenser should not be placed on the floor while filling.
- The dispenser should be filled in a room with smooth, dry, easily cleanable floors, walls, and ceilings. The dispenser should be kept away from chemical storage or other contaminants.
- The water hose used to fill the dispenser must be food grade (garden hoses are not approved) and the hose must not be stored on the ground, or capable of being submerged into a drain.
- Hoses should be used exclusively for drinking water dispenser filling. IT must not be used to fill other equipment or tanks (such as pesticide, herbicide, battery containers or used to clean other items).
- Plumbing code must be met to protect the water supply. (No Cross connections; backflow devices are required).
- Ice must be dispensed with an ice scoop (without coming in direct human contact).
- To prevent direct hand contact with the ice, it is recommended that employees wear disposable gloves.