



# Guidelines for safe drinking water dispensers at catered events, parks, campgrounds and golf courses

## **Standards for Licensed Establishments**

The Anoka County Licensing Ordinance for Food and Lodging Establishments (#99-1) requires all food and lodging establishments (e.g. caterers, parks, golf courses, etc.) using water cooler/dispensers to construct, operate and maintain their facilities according to the sanitation standards of the ordinance.

## **Drinking water protection starts at the source.**

The source of the water used to fill coolers/dispensers must be from a public water supply distribution system or a water supply well approved by the Anoka County Community Health and Environmental Services Department. Such water sources are regularly tested for bacteria (and other contaminants capable of causing immediate harm). Also, public water supply distribution systems undergo regular inspection. Routine testing and inspections are necessary to detect unsafe conditions and allow operators to take corrective action before a water-borne disease outbreak occurs.

## **Drinking Water Dispensers**

- The water dispenser and/or material in contact with drinking water must be approved to National Sanitation Foundation (NSF) Standard #2 or #18.
- Consideration should be given to maintaining additional dispensers that can be used to replace damaged or contaminated dispensers.
- The dispenser should be designed and placed in a manner that prevents contamination during use.
- Drinking water should be dispensed through a spigot that allows the water to flow by gravity. Dipping ladles or pouring pictures are not permitted for self-service dispensers.
- Single use disposable water cups should be provided.

## **Filling Dispensers**

- The drinking water dispensers should be opened and filled in an area having comparable sanitary conditions to a food preparation kitchen. Dispensers may not be filled, cleaned or stored in areas containing environmental contaminants (e.g. mixing/storage of herbicides, grounds keeping equipment, flies and insects, etc.)
- Wash hands with soap and water before handling and filling opened dispensers.
- The faucet used to fill dispensers must be used for food preparation and/or drinking water (not the mop sink faucet or other plumbing connections that may be associated with chemical dispensing).
- A water hose, used to fill dispensers, must be food-grade (not an ordinary garden hose). The hose must be marked for exclusive use to fill drinking water dispensers.
- Ice must be prepared and dispensed according to food ordinance standards (without direct employee contact).

## **Maintaining Dispensers**

- The dispensers should be cleaned and sanitized daily. Use wash–rinse–sanitize method to clean dispensers.
- A method to clean and sanitize in place may be used for dispensers that cannot fit into a 3-compartment sink:
  - Detergent cleaning step – use a clean bucket and wash cloth for detergent cleaning step;
  - Followed by rinsing 3 volumes of drinking water quality water through the dispenser;
  - Spray the inside of the dispenser and spigot with a food-grade sanitizer allowing it to dry before filling with drinking water (pay special attention to removing dirt and sanitizing the spigot);
  - Discharge/waste 12 ounces of water through the spigot to clear trapped sanitizer.
- Provide a clean area (off the floor) for sanitized dispensers to air dry.

QUESTIONS? Contact the Anoka County Environmental Services at 763-422-7063.