



GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
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NOTICE TO ALL REGULATED ESTABLISHMENTS RE: BOIL WATER NOTICE

The Division of Environmental Health of the Department of Public Health and Social Services (DPHSS) would like to remind all Health-Regulated Establishments (HREs) that the following steps must be taken after a Boil Water Notice is lifted to protect its customers:

1. Flush pipes throughout the facility by running each faucet with cold water for 10 to 30 minutes.
2. Flush, clean, and sanitize appliances that use tap water (such as beverage dispensers, spray misters, coffee and tea urns, ice machines, glass washers, and dishwashers) according to the manufacturer's instructions.
3. Run water softeners through a regeneration cycle.
4. Flush hot water tanks. For small buildings, the hot water tank can be drained directly; otherwise, it can require up to 45 minutes to fully flush a typical 40-gallon hot water tank. You can detect if flushing was adequate when the hot water tap runs cold.
5. Run drinking fountains continuously for approximately 10 minutes to flush the system.
6. Replace and sanitize water filter cartridges according to the manufacturer's instructions.
7. Take proper steps to flush ice machines by following the manufacturer's instructions, including:
 - 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 water.
 - Close the valve.
8. For water vending machines, retail water manufacturers, and water bottling facilities that have yet to be tested by US EPA, Guam EPA and DPHSS/DEH, please communicate your inquiries to dphss.deh@dphss.guam.gov for further instructions and guidance.

The HREs are also reminded that the Boil Water Notice remains in effect in some areas identified by the Guam Waterworks Authority. Thus, tap water from these HREs are considered an unapproved source. Use of tap water requires the HRE to boil the water prior to use in its operations. All HREs serving Potentially Hazardous Food (PHF)/Time-Temperature Control for Safety (TCS),

such as meat products, fish, seafood, sprouts, dairy, eggs, cut melons, and other food, which require time and temperature control to limit growth of bacteria and pathogens may not operate if they are unable to comply with the Boil Water Notice. For HREs serving only *unopened, pre-packaged* non-PHF/TCS food, such as canned food, chips, and candies may operate without complying with the Boil Water Notice, provided the following minimum requirements are met:

1. Food is properly stored, away from contamination.
2. There is an adequate supply of running water:
 - All handwashing sinks and utility sinks must have adequate running water.
 - Adequate water pressure must be provided to all fixtures, equipment, and non-food equipment that are required to use water, such as toilet facilities. (*Guam Food Code §5-103.12*)

For further information, please contact the Division of Environmental Health at (671) 922-2531, or via email at dphss-deh@dphss.guam.gov.


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