

MOBILE FOOD PREMISES: HOW TO DISINFECT WATER STORAGE TANKS

Under the Ontario Food Premises Regulation 493, mobile food premises are required to have a safe water supply. Having safe water is necessary to prevent food-borne illnesses. To keep your water safe, disinfect potable water storage tanks and supply lines properly.

HOW TO DISINFECT YOUR POTABLE WATER STORAGE TANK AND WATER SUPPLY LINES

- Step 1: Before disinfecting the potable water storage tank, visually check all water connections to ensure they are maintained properly and that there is no contamination entering the system.
- Step 2: Turn off valve from potable water storage tank to supply lines. Drain all water from the water storage tank.
- Step 3: Wash and remove dirt from the inside and outside surfaces of the potable water storage tank. This can be done with detergent and rinsed with water.
- Step 4: Disinfect the inside surfaces of the water storage tank and supply lines as follows:
- Use one millilitre (approximately $\frac{1}{4}$ teaspoon) of unscented household bleach (5.25 % sodium hypochlorite) for every one litre of water.
 - Add bleach while refilling the water storage tank with water from a safe/secure drinking water source. This will make sure the bleach solution is thoroughly mixed.
 - Fill the water storage tank completely to the top.
 - Open valve from water storage tank to the supply lines.
 - Run water out of water taps in the supply lines until you smell bleach.
 - Shut off water taps and close the valves to the supply lines. Fill the water storage tank completely and let it stand for at least 12 hours.
- Step 5: After 12 hours, drain all the water from the water storage tank and the supply lines. Dispose of the solution in a way that is safe for the environment. The water storage tank can now be filled with fresh potable water.
- NOTE:** It is not necessary to rinse the water storage tank after disinfecting.
- Step 6: Flush supply lines by turning on the water taps and running water until the smell of bleach disappears.

HOW TO DISINFECT YOUR SUPPLY LINES/HOSE

Hoses used for water storage tanks must be food grade. Hoses used to fill water storage tanks can be a source of contamination. Hoses should be disinfected using the same concentration as noted in step 4a. Hoses must be stored in a way that prevents contamination.

Before filling the water storage tank, remember that hose end connections must be disinfected before each use. A bleach solution for dipping hose ends can be made with unscented household bleach (5.25% sodium hypochlorite). Use 10 millilitres (approximately 2 teaspoons) of bleach per one litre of water.

For more information, or to speak to a York Region Public Health inspector call Health Connection at **1-800-361-5653**, TTY **1-866-252-6228** or email health.inspectors@york.ca

FOOD SAFETY

1-800-361-5653
TTY 1-866-512-6228
york.ca/foodsafety

