

STATE OF COLORADO

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Dedicated to protecting and improving the health and environment of the people of Colorado

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Colorado Department
of Public Health
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EQUIPMENT START UP PROCEDURES AFTER ALAMOSA FLUSH

The purpose of this guidance is to ensure that water-using equipment is safe prior to start-up. Please contact your equipment service representative to ensure any other procedures not listed in this document related to your specific type of equipment are followed.

Equipment to be considered: Domestic and commercial soft drink dispensers, juice machines, icemakers, frozen carbonated beverage dispensers, produce misters and any other water-using appliances such as coffee machines, water filters and cartridges that are connected to Alamosa City water.

Discard all Ice Made Prior to or During the Flush:

- From ice maker bin(s)
- From fountain dispenser bin(s)
- Any other ice bin(s)

Follow City of Alamosa Instructions For Stages 1, 2 and 3 of the Flush

- After stage 3 is completed further steps must be taken to ensure the safe use of equipment. The following procedures must be used:

Equipment Start-up

Water Filter Systems

- Follow the sanitation procedures recommended by your water filter manufacturer and/or equipment service representative.
- Clean and sanitize filter housings.
- All filter(s) on equipment should be removed and replaced if not designed to be cleaned in-place **prior** to any equipment start-up.
- Any system that is without a new water filter cartridge must not be placed back in service.

Commercial Chemical Sanitizing and Domestic Dishmachines

- Run the empty dishwasher through the wash, rinse, sanitize cycle three times to flush the water lines and assure that the dishwasher is cleaned and sanitized internally before washing equipment and utensils in it.

Food Preparation/Three Compartment Sinks

- Clean and sanitize before use.

Ice Makers

- Run three complete ice-making cycles and discard all ice made.
- Clean and sanitize icemaker bin (sanitize using a solution of 1 tablespoon of unscented bleach to one gallon of water).

Commercial Produce Mistlers

- Remove all produce from bins under mistlers.
- Flush water through mistlers for at least 10 to 15 minutes.
- If removable, disconnect, clean and sanitize misting nozzles.
- Clean and sanitize produce bins prior to re-stocking.

Fountain Dispensers

- Run each beverage valve on each dispenser for at least 4 minutes.
- Remove and clean and sanitize dispensing nozzles.
- Clean and sanitize ice bin if present.

Frozen Beverage Dispensers

- Discard all product in the dispenser(s).
- Place call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

Juice Machines

- Flush water through unit for at least 5 minutes on first flavor.
- Flush water through any additional flavors on same unit for at least 1 minute.
- Place call for service and/or follow equipment manufacturer's recommendations for cleaning and sanitization.

Coffee Makers / Tea Brewers

- Brew at least 4 pots of hot water per unit

NOTE: Sanitize using a solution of 1 tablespoon of unscented bleach to one gallon of water.