



County of Rockland

ROCKLAND COUNTY DEPARTMENT OF HEALTH

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ENVIRONMENTAL HEALTH PROGRAM

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Contaminated Food Service Water Supply- Coliform Bacteria

To: All Restaurant Owners Who Are Nyack Water Company Customers
From: John G. Stoughton, Senior Public Health Sanitarian, 845-364-2600
Date: June 21, 2011

Recent samples taken from the water supply that services your food establishment have shown the presence of coliform bacteria. A Public Health Violation is now in effect. **If you wish to keep your kitchen in operation, you must immediately comply with ALL of the following mandates:**

1. Ice machine- must be emptied and the ice discarded. Turn off the water supply or unplug the machine. The empty machine must be disinfected with a chlorine bleach solution (one capful of household bleach per gallon of water). Bagged, commercial ice must be used.
2. Beverage machines-coffee, tea, soda and juice machines if connected to the water supply must be disconnected, turned off or covered to prevent use. Canned or bottled beverages may be served.
2. Bottled water must be purchased and used to wash fruit and vegetables, for food preparation and for cooking. Cooked foods must not be rinsed with water from any sink.
3. Food prepared using the contaminated water must be reheated to 165° F. or discarded.
4. Thawing of frozen food- must be done in a refrigerator. Tap water may not be used.
5. Tableware, pots, pans and utensils must be properly washed: 1) in a dishwasher that reaches at least 180° F. or in a low temperature machine that injects a chlorine solution at 50 ppm, or 2) in a three basin sink using the three step method of wash, rinse and sanitize (one capful of chlorine bleach per gallon of water to ensure at least 50 ppm). You may use single-service (disposable) tableware.
6. Water fountains- must be covered or turned off to prevent use.
7. Restroom Sinks- post all sinks with a sign that states "Do Not Drink- Handwashing Only".
8. **Patron Notice- your patrons must be advised that the tap water must not be consumed.** The main public entrance must be conspicuously posted with the "Notice" that was hand-delivered to you advising your patrons that the tap water is not safe. You may wish to add that adequate precautions have been taken to protect your patrons' health (the use of bagged ice, bottled water, etc.).

These procedures must be implemented immediately and remain in effect until you are notified by this office that your water supply meets New York State Sanitary Code requirements. Any failure on your part to fully comply may result in the suspension of your food service permit. The establishment could be ordered closed and you could be subject to a substantial civil penalty of up to \$1,000 per violation per day. If you have any questions regarding this matter, contact this office at 845-364-2608.