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## GUIDELINES FOR THE SAFE HANDLING OF BEVERAGES INCLUDING WATER, ICE, AND DISPENSERS

At the recent Conference for Food Protection, an issue was raised concerning the use of water "coolers" or "portable dispensers" at locations such as golf courses, baseball parks, athletic events, hiking trails and other public use facilities and the waterborne illnesses that have occurred as a result of improper storage, use and refilling of these dispensers. The attached guidelines have been adapted from a state program for your use and dispersing to these and other locations during the summer months."

If you are using manual beverage dispensers to dispense beverages in remote locations (i.e. golf courses, athletic events), follow these guidelines to minimize the transmission of communicable illnesses:

### Water and Ice

- \* Water and ice must be from a public distribution system or an approved water supply that is tested to ensure conformity with applicable regulations.
- \* The location of ice machines must be in an approved area.

### Beverage Dispensers

- \* The dispenser should be certified or classified for sanitation by an ANSI accredited certification program.
- \* The spigot should be of a gravity flow design to prevent contamination during use.
- \* The dispensers should be cleaned and sanitized at least once every 24 hours. Use wash-rinse-sanitize method for sanitizing dispenser. The compartments of the sink should be of sufficient size to allow immersion of the container. For containers too large to be immersed in the three-compartment sink, a clean and sanitize in-place procedure can be used. This includes use of a clean bucket and wash cloth for the detergent cleaning step, followed by rinsing the container at least three times with water, and finally, spraying the inside of the container and spigot with a sanitizer solution.
- \* Provide an area to allow proper air-drying of dispensers. Containers shall not be stored on the floor at any time.
- \* Pay special attention to cleaning and sanitizing the dispenser nozzle.

### Dispenser Filling

- \* The dispenser should be filled in an area free of environmental contaminants such as dust and insects.
- \* The dispenser should not be placed on the floor while filling.
- \* The dispenser should be filled in a room with smooth, dry, easily cleanable floors, walls, and ceilings. The dispenser should be kept away from chemical storage or other contaminants.
- \* The water hose used to fill the dispenser should be certified or classified for sanitation by an ANSI accredited certification program (garden hoses are not approved) and not stored on the ground or capable of being submerged into a drain.
- \* Hoses should be used exclusively for drinking water dispenser filling and not to fill other equipment or tanks (such as pesticide, herbicide, battery containers or used to clean other things).
- \* Plumbing code must be met to protect the water supply.  
(Cross connections must not be present and backflow devices are required).
- \* Wash hands with soap and water prior to handling water and ice.
- \* Ice must be dispensed with an ice scoop (without coming in direct human contact).
- \* To prevent direct hand contact with the ice, it is recommended that employees wear disposable gloves.