

System Pressure Advisory

A System Pressure Advisory is issued when water pressure is low or there is an outage, which may allow bacteria to enter the water system. During a pressure advisory, there has not been any harmful bacteria detected in the system, and test results may be pending.

As a precaution, you are advised to **boil all the water** used for human consumption. Bring water to a rolling boil, **boil water for one minute**, and let it cool before using it for drinking, cooking, or making ice. **Bottled water is a safe alternative.** Those with weakened immune systems, infants, pregnant women, and the elderly should consult a doctor before drinking tap water.

Precautions to Take During a System Pressure Advisory



Carefully wash hands with soap and rinse with boiled or bottled water.



Use pre-washed packaged produce or frozen and canned fruits and vegetables. Wash raw fruits, vegetables, and salads with previously boiled water before eating.



Frozen foods should be thawed in the refrigerator or as part of the cooking process.



Do not use tap water for making sanitizer unless it has been adequately boiled first. Use pre-mixed sanitizer if available, or boiled/bottled water. Sanitizer dispensers cannot be used during an advisory.



Ice made with non-boiled tap water should NOT be used, buy from a safe source.



Water filters are not a replacement for boiling water, water must still be boiled or bottled water must be used.



Anyone who may have consumed the water should watch for symptoms like diarrhea or vomiting and contact their doctor if these symptoms develop.

Recovery Once the System Pressure Advisory has been Lifted:

- Run water for a few minutes once the advisory is lifted to flush the lines. Water may appear discolored, or have sediment once restored, flush lines until water runs clear.
- Flush lines to all water using fixtures, such as beverage dispensers, coffee makers, ice machines, water fountains, etc.
- Dispose of any ice and beverages made during the advisory using tap water.
- Follow local health department recommendations to prevent further contamination.

Restaurants, meat markets, and other permitted facilities may remain open provided there is adequate water to safely sustain the operation. If there is inadequate pressure or no water is available, permitted establishments must close unless an approved Emergency Operations Plan as stated in NC Food Code 8-404.11 is in place.

