



FOR IMMEDIATE RELEASE

January 18, 2025

15 W Darlington Ave., 113 N Stewart Ave. and 22 W Monument Ave. precautionary boil water advisory

Kissimmee, Fla. (Saturday, January 18, 2025) – Once service is restored, a precautionary boil water advisory will be in effect for customers located at:

- 15 W Darlington Avenue
- 113 N Stewart Avenue
- 22 W Monument Avenue

This is due to a water line break in the area. Service is expected to be restored by 12 a.m. this evening. Schedules may change due to weather and unforeseen circumstances. The precautionary boil water advisory will be in effect until lifted by Toho.

As a precautionary measure, customers are advised to boil their water for one minute prior to consumption (drinking, cooking, making ice, brushing teeth or washing dishes). As an alternative, bottled water may be used. Water used for laundry or bathing/showering does not need to be boiled. Food industry guidelines are attached.

For more information, contact our customer service at 407-944-5000 or visit the News and Alerts section of our website at tohowater.com.

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Toho Water Authority (Toho) is the largest provider of water, wastewater and reclaimed water services in Osceola County. Formed in 2003 by a special act by the Florida Legislature, it currently serves over 150,000 customers in St. Cloud, Kissimmee, Poinciana and unincorporated areas of Osceola Polk and Orange counties.



INDUSTRY BULLETIN for Florida's Food Industry SUBJECT: BOIL WATER NOTICE GUIDELINES March 2023

BOIL WATER NOTICE, By Authority of Section 381.006 and 403.855-857, Florida Statutes

These procedures **must** be observed while a "BOIL WATER NOTICE" is in effect:

TAP WATER

- ◆ Do not serve water from faucets until local health authorities advise the water is safe for consumption. Use only bottled water from an approved source and/or boiled tap water. Boil water at a rolling boil for one minute to kill infectious organisms.
- ◆ An alternative method for areas without power is disinfection by mixing eight drops (one eighth teaspoon) of unscented household bleach (four to six percent chlorine) per gallon of tap water and allow to stand for 30 minutes. If the water is cloudy in appearance, add another 8 drops and let stand again for 30 minutes. (Water will not be toxic but may have a chlorine odor and taste.) Note: Using bleach may not kill all parasites that may be present. Boiling is recommended if practical.

ICE, ICE-MAKING, BEVERAGE, & WATER VENDING

- ◆ Ice bagged or made prior to the issuance of the boil water notice may be used.
- ◆ Ice produced in ice machines after the issuance of a boil water notice must be discarded and machines not restarted until the water supply is deemed safe by local health authority. Sanitize the interior of the ice machine, ice trays and built-in icemakers with two teaspoons (100+ ppm) of household bleach in one gallon of water prior to restarting the ice machine or icemaker.
- ◆ Disconnect or turn off water vending machines, drinking fountains, misters, ice-making units and soda machines and prevent their use.
- ◆ Filters in water lines should be replaced if the water supplier detected bacteria in the water samples or if debris accumulation is observed in the filter(s). Information regarding the presence of bacteria will be provided by your water supplier or through the news media.

HANDWASHING

- ◆ Do not use tap water for handwashing. Use only bottled water from an approved source, or boiled (and safely cooled) tap water or disinfected (chlorinated) tap water. After proper handwashing, use a sanitizing solution on the hands. This may be accomplished by using a commercial hand sanitizer that requires no rinse or use a chlorine bleach solution of two teaspoons of household bleach in one gallon of water. Single-use gloves may be used to provide additional protection after proper handwashing.
- ◆ No bare hand contact with ready-to-eat food is allowed while boil water notice is in effect.

COOKING & CLEANING

- ◆ Food equipment, utensils and food-contact surfaces that must be cleaned in place (does not fit into a three-compartment sink) may be cleaned with steam with no additives, a sanitizing mix of bottled or boiled water and bleach (50-100 ppm) or other approved sanitizing solution.
- ◆ Do not use tap water for food processing or food preparation until the BOIL WATER NOTICE is lifted by local authorities. Use only bottled water from an approved source and/or boiled tap water for these purposes.

DISHWASHING/WAREWASHING

- ◆ Manually wash, rinse and sanitize dishes, food equipment and utensils with bottled water from an approved source, or with boiled tap water or disinfected tap water utilizing a three-compartment sink in the approved manner. Use single-service articles when possible.
- ◆ Mechanical dishwashers may be used only to remove food residue and debris, if followed by a manual wash, rinse and sanitization as described above.

RESCINDING THE BOIL WATER NOTICE

- ◆ You will be advised by the local Health Department directly or through the news media when a "BOIL WATER NOTICE" has been rescinded (lifted). AFTER the "BOIL WATER NOTICE" is lifted, allow water to run for five minutes at each tap to flush the lines with safe water. Remember to include misters, drinking fountains, ice makers (discard the first binful), soda machines, etc., when flushing the lines.

If you require further information, please contact your local water supplier. If you have questions about the Boil Water Notice Guidelines, please contact your licensing agency.

Florida Department of Agriculture and Consumer Services: 850-245-5520
Florida Department of Business and Professional Regulation: 850-487-1395

Florida Agency for Persons with Disabilities: 850-488-4257
Agency for Health Care Administration: 888-419-3456

Department of Children and Families: 850-487-1111
Florida Department of Health: Local County Health Department

www.MyFloridaLicense.com
apd.MyFlorida.com
www.FDACS.gov

Ron DeSantis, Governor

www.myflfamilies.com
ahca.MyFlorida.com
www.FloridaHealth.gov