

Mobile Food Establishment: Fresh Water Supply Tank Maintenance

Fact: Fresh water tanks may support the growth of harmful bacteria if not properly maintained. For this reason, mobile food units are required to add chlorine sanitizer to the fresh water storage tank.



Operators should perform the following tasks daily to minimize bacterial growth:

- Dispose of liquid waste into your approved sanitary septic system (e.g. mop/utility sink)
- Flush and sanitize fresh water system
- Fill the water storage tank with fresh, fresh water
- Add sanitizer to achieve 10 to 50 ppm chlorine*
- Test chlorine concentration using test strips
- Adjust as needed

*Household unscented, liquid bleach may be used

Note: The chlorine concentration of the fresh water will be tested and verified during your health inspection. If the system is found to have < 10 ppm chlorine, a water sample will be taken for laboratory testing. Unacceptable laboratory results will require a charged re-inspection to verify compliance.