



STANDARD OPERATING PROCEDURES

SUBJECT: SPECIAL TRANSITORY FOOD UNITS (STFU'S) – WATER SUPPLY

***An adequate supply of potable water must be available on-site for cooking and drinking purposes, and for cleaning and sanitizing equipment, utensils and food contact surfaces.**

From what water system will the STFU obtain potable (drinkable) water?

How will you connect to the water system? If not directly connecting, how will you get potable water?

What plumbing fixture will you install to protect your unit from backflow, backsiphonage or cross-connection? (List the Make and Model)

What is the size (gallons) and type (portable or permanent) of the potable water holding tank?

Indicate how often, at what location and the method for cleaning and sanitizing the transfer equipment (hoses, containers, etc) .

Who will make sure potable water supply procedures are followed?

If the water system (tank & lines) becomes contaminated, how will it be cleaned and sanitized?

Will you keep records of your tank fills and cleanings? If yes, where will the records be stored?

Date Created: _____

By: _____

Last Revised: _____

By: _____