Department of Public Health Guidelines for the Safe Handling Of Drinking Water, Ice and Dispensers

If you're using drinking water dispensers on your golf course you should follow these guidelins 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.

Water Dispensers

- + The water dispenser should be constructed of food grade materials and be easily cleanable.
- + 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 methond 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 sanitzier 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.

The water hose used to fill the dispenser must be food grade (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



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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 aroom 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 must be food grade (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.

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Water Coolers -

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(Editor's Note: The following excerpts are from MGCSA members concerned about the water cooler issue. The following comments were posted on the University of Minnesota's Turf Talk at www.turf.umn.edu. If you haven't checked out this website yet, you're missing out on terrific education!)

Wondering what everyone is doing this year regarding drinking water on the golf course. With the Norwalk virus incident in Arizona last Fall, it seems that a substantial number of golf courses around the country are removing their portable water coolers. I was not too concerned until I had a recent conversation with Randy Allen from Tartan Park GC (Randy, please chime in). The Washington County Department is now enforcing very tight procedures for sanitizing and handling water coolers. Tartan Park has removed their coolers and golfers must buy bottled water. I am interested if other facilities will be following in their footsteps. Anyone?

-- Paul Diegnau, CGCS, Keller GC

Paul:

We are using a sprayable sanitizer after each use and using a special food grade hose to fill. We do not have the capacity to do the full "recommendation" by Washington Co, just doing the best we can. This is per our owners decision.

- Kevin Clunis CGCS, Tanners Brook GC

Kevin:

We are doing the same as you are. We purchased a food grade hose (very expensive) and a case of foam disinfectant spray which my staff will spray on the spout of the cooler when they bring it to the cooler stands. Sanitizing every day is impossible, so we to will do what we can and make a better effort than we have in the past. -- Jeff Johnson, The Minikahda Club

Jeff or Kevin:

Where did you purchase the sprayable sanitizer & food grade hose? Would Sysco carry those things? -- Norma O'Leary, Silver Springs Golf Course

Norma:

They should. We got our sanitizer from Upper Lakes Food. Don't know the price. The hose we got from Northern. Once again memory is shot on \$. Doing anything better than last year is good. -- Kevin Clunis CGCS, Tanners Brook GC

Kevin:

Thanks. Are the recommendations (or whatever they are) from Washington Co. posted anywhere? My water jugs fit in our dishwasher, which needless to say sanitizes. Do you suppose that would fulfill the requirements that Washington Co. is suggesting? -- Norma O'Leary, Silver Springs Golf Course

Kevin and Norma:

Just received a letter this morning from Wisconsin Golf Course Superintendents Association on Guidelines for caring for water coolers. It comes from John Archer of the State of Wisconsin, Department of Health and Family Services, Bureau of Communicable Diseases. It has been adapted from the guidelines provided by the Maricopa County (Arizona) Environmental Services Department. The guidelines have been prepared by the Marathon County Health Department and the Wisconsin Division of Health and Diseases. Communicable wiofFamiyou need further information. -Guy Lohman, Voyager Village, Wisconsin

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Water Coolers-

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Paul: Sorry it took so long to get back to you. I have not had time to check this site lately. Since I last talked to you we have had a planned visit from a Washington County Health Department inspector. We wanted them to look at our operation and tell us what we needed to do. It is my understanding that Washington County has relaxed it's position a bit. I think we will see a new set of recommendations sometime in the future. This is what we came up with. Sanitize all coolers, pails and covers by running them thru our dishwasher every day. Have two sets of everything so while one set is on the course the other can be cleaned and air dried for use the next morning. All water filling must be done with a food grade hose hung from the ceiling so as not to ever touch the floor. The end of the hose is to not have any fitting on it, just the bare cut end. We purchased the hose from Fleet Farm on sale 50 feet for \$7.00. It's the same hose you use for RV applications.

Our 10 gallon igloos are then filled 1/2 full to address the weight issue. They are taken out in a clean cart along with covered pails of ice and water. The coolers are then put in place and filled to the top. We purchased the 22 quart pails from U.S. Food Service with covers for \$18.30 each. Some general rules to follow are never let buckets, coolers, covers or hose touch the ground. Sanitize coolers, buckets and covers daily.

Covers must remain on at all times when not in the act of filling, even when empty. Rubber gloves or sanitized hands needed for ice and water handling. Ice scoops need to be sanitized daily. Wash and clean cart used for transporting coolers daily. We have

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reduced the total number of locations that have coolers and have added a glass front refrigerator type dispenser for bottled water at the golf shop. Hope this helps. It sounds like your on the right track Norma. -- Randy Allen

To All: After talking to the manufactures reps from Igloo Water Coolers they say DO NOT PUT IGLOO WATER COOLERS IN DISHWASHERS. The heat and pressure will break seals, contaminate the integrity of the cooler. And void any warranty. If anyone has any questions please give us a call at Turf Supply Co. Good Luck! -- *Tom McCann*

Tom: Thanks for the Heads-Up. -- Jim Nicol, CGCS, Hazeltine National Golf Club



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