

## Filling

- Use a potable water grade hose to fill the dispensers. Use this hose ONLY for the water dispensers and not to fill other equipment or tanks. Do not store the hose on the floor, or allow it to be submerged in a drain.
- Use clean disposable gloves and/or an ice scoop when adding ice during the fill procedure.

## Reduce Contamination

- Situate the dispenser so that it will not be hit by sprinkler water.
- Provide tamper proof housing to eliminate access to the contents.
- Provide single service cups protected in a dispenser.

## Personal Hygiene

- Advise employees to wash their hands prior to filling containers.
- Provide disposable gloves.
- Do not allow any person showing signs of illness to fill or handle water containers.

Public Health Division  
Environmental Public Health Services

# Guidelines for the Safe Handling of Drinking Water & Ice Dispensers at Golf Courses



Public Health Division  
Environmental Public Health Services

**For more information, please contact your nearest  
Environmental Public Health Services office.**

Edmonton Main Office	(780) 413-7928
Capital Health Centre - South Tower	(780) 735-1400
Strathcona	(780) 467-5571
Spruce Grove	(780) 962-7509
Leduc	(780) 980-4644
St. Albert	(780) 459-6671

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 **Capital Health**  
EDMONTON AREA

## WATER SUPPLY

Water & ice must come from a public water distribution system or an approved water supply that is tested to ensure potability and conforms with other applicable regulations.

### ➤ Chlorinated Well:

- Submit a monthly bacteriological sample
- Submit an annual chemical water sample\*\*

### ➤ Un-chlorinated Well

- Submit a monthly bacteriological sample
- Shock chlorinate the well on an annual basis (at start of season minimum)
- Submit an annual chemical water sample\*\*
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**\*\* Chemical sampling frequency may be minimized in certain situations. Please check with your local Health Inspector/ Environmental Health Officer for further details.**

## WATER DISPENSERS

Water dispensers shall be constructed of food grade materials that can be easily cleaned and sanitized. The spigot should be of a gravity flow design to prevent contamination during use.

### Cleaning and Sanitizing

- Ensure water dispensers are cleaned & sanitized every 24 hours using a three-compartment sink method. Sinks used must be deep enough to fully immerse the containers.

#### 1. Three-Sink Method

- First, wash dispenser with warm water & detergent.
- Next, rinse with clean water.
- Finally, sanitize with approved chemical by immersing the containers for two minutes in a 100 ppm chlorine bleach or 200 ppm quaternary ammonium compound solution.

- Air dry in a clean area – do not store the containers on the floor.
- Wrap spigots in plastic (i.e. plastic food wrap ) to protect them during transportation.

#### 2. In-Place Method

- Wash container using a clean cloth with warm water & detergent;
- Rinse container thoroughly with clean water;
- Spray the inside of the container & spigot with sanitizer solution; and
- Allow the container to air dry.



It is recommended that you provide bottled water if you cannot follow these guidelines.