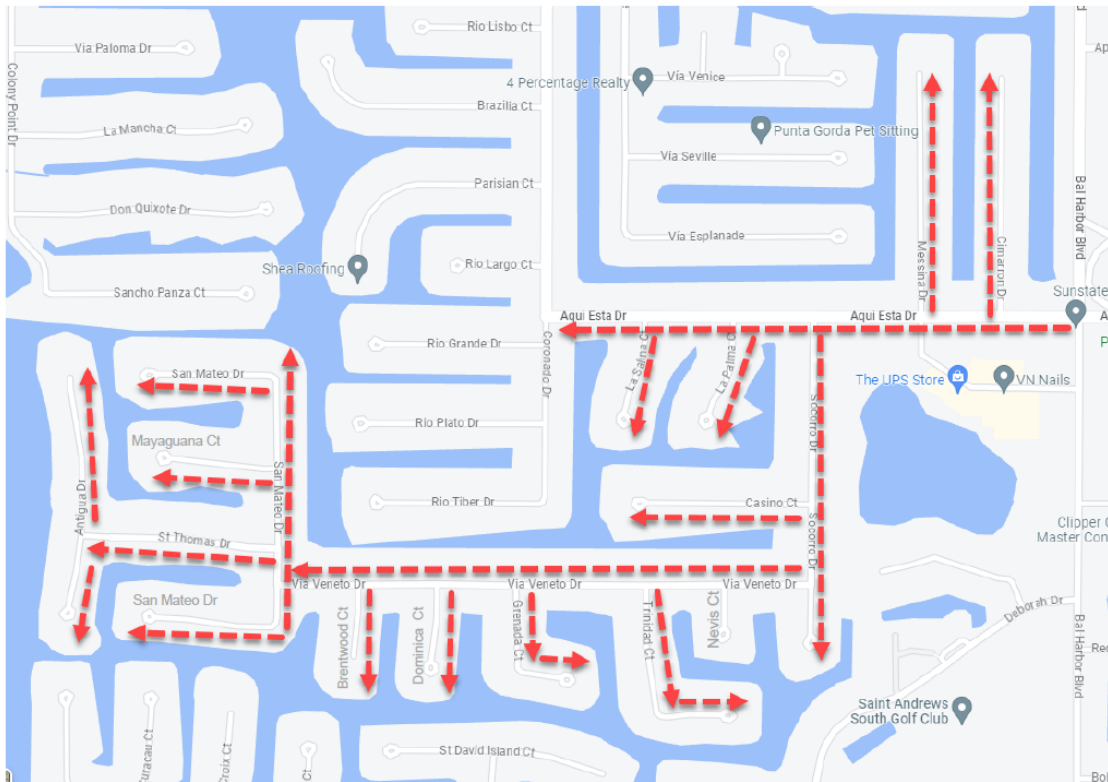


## Precautionary Boil Water Notification

The City of Punta Gorda Utilities Department has issued a "Precautionary Boil Water Notice" on **Thursday, August 31, 2023** for the following location(s):

**Residents on Aqui Esta Dr from Bal Harbor Blvd to Coronado Dr, Messina Dr, Cimarron Dr, Socorro Dr, La Palma Ct, La Salina Ct, Casino Ct, Via Veneto Dr, Nevis Ct, Trinidad Ct, Grenada Ct, Dominica Ct, Brentwood Ct, San Mateo Dr, St Thomas Dr, Mayaguana Ct, and Antigua Dr**



A **Precautionary Boil Water Notice** has been issued in your area due to:

- A Water Main Break**
- A Loss of Water Pressure (below 2- psi)**
- A Bacteriological analysis of samples obtained from the water system have shown possible contamination.**

As a precaution, for food or beverages that you wash or mix with water and for all water consumed directly:

**Boil water for at least one (1) minute after it reaches a rolling boil, use bottled water, or disinfect water by putting 8 drops (1/4 teaspoon) of Unscented Bleach in each gallon of water (you MUST let it stand for 30 minutes).**

**General Instructions:**

- ✓ Shut off and don't use water spigots with special filters on kitchen sink or refrigerator.
- ✓ Ice makers with a piped water source should be turned off until the boil notice is lifted. Discard any ice made during or just after the boil notification. Use bagged ice instead.
- ✓ Alternative water sources – boiled/bottled/disinfected - should be used for:
  - Coffee Machines
  - Food Preparation
  - Dental Care/Cleaning
- ✓ Hand washing multi-use utensils, glasses, or tableware in the sink by the wash, rinse, sanitize method is acceptable. To **sanitize**, pour boiling water over dishes after rinsing, or pour water mixed with unscented bleach (1 ½ teaspoons per gallon of water) over dishes.
- ✓ Using the dishwasher is fine if using the **HOT** rinse.
- ✓ Wash countertops and food equipment with the **sanitize** method listed above.
- ✓ Showering is allowed – recommended over bathing. Avoid consuming any water.

**Special Commercial Food Preparation Instructions:**

- ✓ Water served to customers **MUST** be boiled, bottled, or disinfected. Plan to have or make 1 gallon of water per seat per day.
- ✓ **Shut off drink stations, water fountains, water vending machines, and beverage fountains that use tap water to mix with soda syrup or other beverages.**
- ✓ Limit menus to reduce the amount of water needed.
- ✓ Machine washing multi-use utensils with hot water rinse or chemical disinfectant rinse is fine. Make sure temperatures and disinfectant codes are met.
- ✓ Plastic gloves for employees are best; however hand washing with antibacterial soap is fine.
- ✓ Uncooked food that will be sold and the consumer will cook it (example, raw meats); you should use boiled, bottled, or disinfected water in the processing.

For additional information, please contact the **City of Punta Gorda Utilities Department at (941) 575-3339 or (941) 575-5088, Monday through Friday, between 7:00 a.m. and 4:30 p.m.**

On behalf of the City of Punta Gorda Utilities Department, we apologize for the inconvenience and thank you for your cooperation.

*The City of Punta Gorda Utilities Department works around the clock to provide the best service and quality possible to our customers – the Citizens and Businesses of Punta Gorda. We ask all our customers to help us protect our water resources which are the heart of our community, our way of life, and our children's future.*

**Thank you!**