



Managing self-supply water

What do you need to know?

- If you are using self-supplied water then you will need to ensure that it is safe.
- Water can carry harmful bugs and chemicals which can make people sick. You need to only use safe water for food preparation.
- 'Safe water' is water that will not make people sick or kill them.
- Water can be contaminated when being stored on-site and being distributed around food premises.
- You need to know what contaminants (e.g. dirt, stones, chemicals etc.) may be in your water and what treatment will be needed to ensure that it is safe.
- You need to have enough safe water available to ensure your food preparation areas, utensils and equipment can be cleaned, and staff can wash their hands when needed.
- You will need to know what nearby activities and naturally occurring chemicals (e.g. nitrates for groundwater, or lead for roof water) could make your water supply unsafe.
- Any water treatment equipment used will need to be maintained, see the **'Maintaining equipment and facilities'** [purple] card.
- There is information on the MPI website about accredited labs.

What do you need to do?

- Tick where you get your water from:
 - roof water source
 - surface water source
 - ground water source
- Always use safe water for food preparation, cleaning and washing hands. If your water supply becomes unsafe you must:
 - not use it, or
 - boil it for at least 1 minute before use, or
 - disinfect it with chlorine before use, or
 - use another source of water which you know is safe (e.g. bottled water).

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- Always throw out any food which has become contaminated by unsafe water.
- Always clean and sanitise any food contact surfaces that have been contaminated by unsafe water.
- You must use a water treatment system to make sure water for food processing, hand washing and cleaning, is safe at the point of use. Tick what you use:
 - Filtration
 - Chlorination
 - UV disinfection
 - Other _____
- You or your staff must test your water:
 - before first use in your business, or
 - if you do not have any records of self-supplied water testing.

- Your water must meet all of the limits in the table below:

Measurement	Criteria
<i>Escherichia coli</i>	Less than 1 in any 100 ml sample**
Turbidity	Must not exceed 5 Nephelometric Turbidity Units
Chlorine (when chlorinated)	Not less than 0.2mg/l (ppm) free available chlorine with a minimum of 30 minutes contact time
pH (when chlorinated)	6.5 – 8.0

***Escherichia coli* testing must be performed by an accredited lab.

- You must retest water no later than 1 week after:
 - getting water from a new self-supplied source, or
 - knowing of a change to the environment or activities that may affect the safety and suitability of water (e.g. an adverse event, such as flooding or an earthquake).
- You must maintain equipment that is used for water supply, see the **'Maintaining equipment and facilities'** [purple] card.
- You must clearly mark taps, tanks, and pipes that do not contain safe water. These must not be used for food processing, hand washing and cleaning.
- For surface water sources, and ground water sources, water intakes must be:
 - at least 10m away from livestock,
 - at least 50m away from potential sources of contamination including silage stacks, offal pits, human and animal waste, potential chemical stores and tanks (e.g. fuel tank).
- You must identify any nearby activities and chemical hazards (including naturally occurring) that could make your water supply unsafe, and control these appropriately.



What do you need to show?

- Show your verifier a **record** of:
 - your water test results,
 - a list of all nearby activities which might affect the safety of your water.
- Show your verifier how you know your water treatment system is working properly.
- Show your verifier any chemical hazards you have identified and how you control these.