



Water Supply: Registered supplier

K**Know**

What do you need to know?

- Water can carry harmful bugs and chemicals which can make people sick. You must only use clean, uncontaminated water for food preparation.
- Water can be contaminated when being stored on-site and being distributed around food premises.
- You must have enough clean water available to clean your food preparation areas, equipment and utensils.
- You must have clean water available for staff to wash their hands.
- Water can be contaminated at the source of supply. It is important to follow your local council's advice.

D**Do**

What do you need to do?

- Provide the name of your registered supplier.
Name of supplier: _____
- Always use water which is safe for food preparation, cleaning and washing hands. If your water supplier advises the water is unsafe, you must:
 - not use it, or
 - boil it for at least 1 minute before use, or
 - disinfect it with chlorine before use, or

D**Do**

- use another supply of water which you are sure is safe (e.g. bottled water).
- Always throw out any food which has been contaminated by unclean water.
- Only use water tanks, pipes and outlet taps of any water supplies on site that are suitable for food processing, hand washing and cleaning.

S**Show**

What do you need to show?

- Show your verifier:
 - a **record** of any maintenance you've done (see the '**Maintaining equipment and facilities**' card).