



BUSINESSES: FLUSH WATER LINES BEFORE RE-OPENING

For public health, the Sacramento County Environmental Management Department (EMD) recommends flushing the water lines of any business that has been closed long-term during the coronavirus pandemic before reopening.

- A day prior to opening, flush hot water lines at every tap for several minutes, then repeat the flush of the cold water lines.
- Businesses should also consider draining water heaters, then flushing the lines once the heating tank has re-filled.

EMD encourages restaurants, in particular, to flush all kitchen lines, including sinks, dishwashers, icemakers and similar appliances. EMD also advises restaurants consider emptying and re-filling icemakers and similar appliances that pull water directly from water taps. Best practices may vary for each type of establishment, including the length of time lines need to be flushed.

"Stagnant water can cause a health hazard. By flushing with fresh water from the larger water system prior to reopening, businesses will be able to detect if there are any issues with stagnant water or damage to the pipes or water heater," said EMD Director Marie Woodin.



The Center for Disease Control (CDC) offers [8 Steps to take before your business or building reopens](#). The CDC warns that stagnant or standing water in a plumbing system can increase the occurrence of Legionella and other biofilm-associated bacteria and cause low or undetectable levels of disinfectant, such as chlorine.

Contacting a licensed plumber if you have questions.