



**ISSUANCE OF:
BOIL WATER NOTICE
& WATER CONSERVATION NOTICE**

In consultation with the Drinking Water Office of the Northern Health Authority, the Village of McBride is hereby issuing a "Boil Water Notice" pursuant to Section 14 of the *Drinking Water Protection Act*, effective June 17, 2022, until further notice.

In addition, the Village of McBride is also issuing a "Water Conservation Notice" for residences and businesses to reduce their water usage effective June 17, 2022, until further notice.

AREA OF APPLICATION

This Boil Water Notice applies to all users of the Village of McBride water supply system (Operating Permit #2098) and must be followed by all persons using water from this system.

REASON FOR NOTICE

This Notice is issued as a result of the drinking water officer requesting an order in accordance with the directions of Northern Health, if in accordance with section 14(1)(c) of the Drinking Water Protection Act the drinking water officer considers that there is, was or may be a threat to the drinking water provided by a water supply system.

The current Turbidity in the McBride Community Water System (CWS) was measured at around 1 Nephelometric Turbidity Units (NTU) and is believed to be trending upward. Turbidity is caused by suspended organic and inorganic materials in the water source leading to colored water. *At the current level discoloration would not be noticeable however precaution has to be taken due to potential hazards with turbidity.* Turbidity could also impact treatment systems the Village has in place leading to potential ineffective treatment outcome. Thus, pathogens might survive in the water system. Population at risk includes the high-risk group such as elderly, young children and infants, immunocompromised, pregnant women and people with underlying health issues.

The Village of McBride is addressing the issue by taking the following steps:

- 1) Activate the Water Emergency Response Plan and put out a public notification through established channels;
- 2) Increase chlorine residual concentration to 0.5 ppm and monitor & record chlorine residual at all water sample locations;
- 3) Continuous monitoring of the water level in the reservoir and quality of raw water. Draining and replenishing the reservoir with raw water whenever water quality at the source improves; and
- 4) Actively monitoring and will provide updates to the public in a timely manner.

HOW TO RESPOND

Residents and local businesses are asked to respond by ensuring that tap water is boiled for a minimum of one (1) minute prior to personal consumption (please see back of form).

Alternatively, bottled water may be used for personal consumption.

OBLIGATION OF OWNERS OF PUBLIC PREMISES

Owners of public premises served by this water system must:

- a). Notify the public that the water is not potable drinking water by posting a sign at every sink or drinking water fountain accessible to the public;
- b). If normal business practices provide an opportunity, verbally advise any person who may use the domestic water system for a domestic purpose that the water is not potable water; and
- c). All food premises must ensure that equipment connected to the community water system is disconnected. For example, soda machine, slush machines, ice machine, etc.

DURATION OF THIS NOTICE

This Notice remains in effect unless and until another public notice is issued upon the request of the Drinking Water Officer advising that the Notice has been amended or rescinded.

WHAT IS A “BOIL WATER NOTICE”

A Boil Water Notice is one of three types of public notices commonly used by Drinking Water Officers. The decision whether to request or order issuance of one of these notices rests with the discretion of a Drinking Water Officer, but in general, they are used in the following circumstances:

Where the public health threat posed by the water supply system is significant and the nature of the threat is one that can be effectively addressed through boiling of the water.

WHAT IS A “WATER CONSERVATION NOTICE”

A Water Conservation Notice is issued to reduce water consumption to the lowest level possible. It is normally issued to minimize the need to continuously draw in water of higher NTU, and reducing the length of time that a Boil Water Notice needs to be in place for. Residences and businesses are asked to limited water intensive activities such as flushing of toilets, showering, bathing, washing vehicles, watering gardens/lawns, and agricultural/commercial usage.

WHAT TO DO DURING A BOIL WATER NOTICE

How to boil tap water

Tap water should be boiled for **one minute**. Use any clean pot or kettle. Kettles that have automatic shut offs are acceptable.

After boiling, let the water cool by leaving it on the counter or in the refrigerator in covered containers. After water is boiled it can be stored in food grade containers at room temperature or in refrigerator.

You can bring back flavor by shaking water in a container, pouring the water between two containers, and / or adding a pinch of salt.

Boiled water is required for:

Drinking purposes

This includes all beverage concentrates such as fruit juice and iced tea where water is added.

Food Preparation

This includes washing fruits and vegetables that will not be cooked. Water used as an ingredient does not need to be boiled prior to use, providing it will be brought to a boil during the cooking process.

Coffee Machines

Coffee brewers, hot tea towers, hot cappuccino and hot chocolate machines can operate if water temperatures are maintained at or above 74°C/165°F for at least 15 seconds and verified by a probe thermometer.

Brushing teeth

This includes daily oral hygiene such as cleaning dentures.

Infant formulas

Formulas should always be prepared by using boiled tap water or bottled water.

Making Ice

It is important to note that freezing does not destroy most pathogens. Bacteria and viruses can survive in frozen products for long period of time. Discard any ice made from contaminated or potentially contaminated water.

Fruit and vegetable washing

Boiled water should be used to wash all produce that is to be eaten raw.

QUESTIONS

If you have any questions concerning this Notice, please contact Tom Chen at 250-645-4200 or PublicHealth.Protection@northernhealth.ca.