



St. Lawrence County
Public Health Department

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PROCEDURE FOR DISINFECTING A WELL

Use household bleach containing 5.25% available chlorine such as: Clorox, Dazzle, Javex, etc. Do not use any scented varieties such as lemon, etc.

- 1) Mix two (2) quarts of bleach into five (5) gallons of water. Pour the solution into the well. Using your garden hose connected to an outside tap, re-circulate the water back into the well for at **least** an hour then **close** the tap, and stop the pump.
- 2) Mix two (2) more quarts of bleach into five (5) gallons of water and pour this chlorine solution into the well. Turn on the water at each tap served by the well, and let it run until a chlorine odor appears at every tap. Then shut the taps off and allow the well to stand idle for at **least** eight (8) hours but preferably 12 to 24 hours.
- 3) Using your garden hose, pump the water out of the well discharging it to the ground surface. Be sure to direct this water away from the grass and shrubbery since the heavily chlorinated water will burn them. The water should be pumped through the storage tank(s) and preferably through an outside tap for at least one (1) to two (2) hours. The inside taps should be flushed to remove the heavily chlorinated water from the lines. Some chlorine taste and odor may persist for 7 to 10 days depending on how much water is used.
- 4) Once the chlorine odors are gone, the well water should be tested for bacterial contamination prior to potable use. Minimum recommended testing includes Total Coliform and E. coli bacteria.
- 5) Until a satisfactory water sample is obtained, you should follow the boil water advisory on the reverse side of this procedure.

If you have any questions, please the St. Lawrence County Public Health Department at (315) 386-2325

Boil Water Advisory

- 1) Any water used for drinking must be bottled water from an approved source; or, if the regular water is served, it must have been boiled. Bringing the water to a rolling boil for 2 minutes is sufficient.
- 2) Empty and disinfect all ice-making machines and discontinue use until the advisory is lifted. Ice must be obtained from an approved source.
- 3) Any beverage made with water such as reconstituted juices, powdered milk, iced tea, and post-mix carbonated beverages must be made with water that is bottled from an approved source or boiled. In most cases, machines that automatically mix water and drink concentrate do not permit changing the source or boiling. These machines will have to be turned off.
- 4) Water used for all culinary purposes, such as washing food, as an ingredient, etc., must be bottled from an approved source *or* boiled.
- 5) For hand washing dishes, silverware, glasses, pots, pans, and utensils in a three-compartment sink, a chlorine residual of 200 ppm minimum (one teaspoon of household bleach per gallon of water) is required in the sanitizing sink for a rinse of one minute. For washing the above in a commercial dishwasher, either a hot final rinse (170 degrees) or a disinfectant rinse is required as per manufacturer's instructions.

**** V. Habitability and Repairs: Warranty of Habitability section from Tenants Right's Guide.** *"Under the warranty of habitability, tenants have the right to a livable, safe and sanitary apartment, a right that is implied in every written or oral residential lease. Any lease provision that waives this right is contrary to public policy and is therefore void (Real Property Law §235-b)."*
This provision of "sanitary" conditions includes the right to safe and potable water.