

## **How To Sanitize Used Barrels and Tanks For water storage**

Provided for your convenience by Colorado Tank and Barrel Company  
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<http://coloradotankandbarrel.com>

Sanitizing Guidance for your water storage container:

1. Open the container, remove all caps.
2. Rinse all syrup from the inside of the container with a garden hose. Warm water will accelerate the rinsing process.
3. Take ½ cup of common household bleach, no brighteners, not scented – just the cheapest bleach you can purchase – Sodium Hypochlorite – pour it into the container and add 2 gallons of water.
4. Seal the container with the already rinsed bungs or lids.
5. Roll the container around and tilt it so that the bleach solution coats all inside surfaces.
6. Allow the container to sit for at least 10 minutes – or if you're really paranoid you can let it sit for hours.
7. If you have more than one container to sanitize, simply pour the solution from the first barrel into the next one and repeat the process, otherwise dispose of the bleach solution in a proper manner – do not pour on grass or plants as it will kill it.
8. Fill your container with a few gallons of water and replace the caps, then repeat titling and rolling it to make sure you've rinsed all the interior surfaces.
9. Repeat.

Your container is now sanitized and should be safe for drinking water storage.

### **Water Pretreatment**

Water from a chlorinated municipal water supply does not need further treatment when stored in clean, food-grade containers.

Non-chlorinated water should be treated with bleach. Add 1/8 of a teaspoon (8 drops) of liquid household chlorine bleach (5 to 6% sodium hypochlorite) for every gallon (4 liters) of water. Only household bleach without thickeners, scents, or additives should be used.

### **Storage**

Containers should be emptied and refilled regularly.

Store water only where potential leakage would not damage your home or apartment.

Protect stored water from light and heat. Some containers may also require protection from freezing.

The taste of stored water can be improved by pouring it back and forth between two containers before use.