

RECLAIMED WATER

Reclaimed Water and Your Vegetable Garden

Having a nutrient-rich water source for your fruits and vegetables is a wonderful thing. However, precautions need to be made when using reclaimed water to irrigate your fruits and vegetables. Reclaimed water receives advanced treatment, filtration and high level disinfection, but this process is not 100% effective against certain pathogens 100% of the time. Therefore, Florida law has established the following criteria when using reclaimed water to irrigate fruits and vegetables:

The fruit or vegetable must be **cooked, skinned, peeled or thermally processed** before consumption.

-or-

If the fruit or vegetable will not be cooked, skinned, peeled or thermally processed before consumption, the irrigation method used must not allow direct contact between the edible fruit or vegetable and the reclaimed water. In other words, drip, microspray or ridge and furrow irrigation must be used for your garden area.



For more information regarding gardening, reclaimed water and water conservation, please visit the following websites:

www.solutionsforyourlife.ufl.edu

www.watereuse.org

www.sjrwmd.com

www.melbourneflorida.org

The following are examples of common fruits and vegetables grown in Florida gardens. They are grouped according to the appropriate reclaimed water irrigation method.

Direct Method

Citrus	Corn
Avocado	Cantaloupe
Banana	Peanuts
Peas	Watermelon
	Mango



Indirect Method

(drip, microspray, ridge & furrow)

Tomatoes	Peppers
Blackberries	Grapes
Cucumbers	Lettuce
Blueberries	Greens
Peaches	Strawberries
	Herbs