



Water Conservation Ideas For Restaurants

No cost, low cost opportunities abound for using water efficiently in food service. Water-efficiency measures at restaurants can lower water and energy bills as well as improve operations. Demonstrating your commitment to water conservation will also make a positive impression on staff and customers.

Building Maintenance

- Repair dripping or leaky faucets, sprayers
- Don't leave faucets unattended and running.
- Check water supply system for leaks and turn off any unnecessary flows.
- Repair running toilets.
- As appliances or fixtures wear out, replace them with more efficient models.
- Keep hot water heater and pipes insulated.
- Avoid excessive boiler and air conditioner blow down. Monitor total dissolved solids levels and blow down only when needed.
- Minimize the water used in cooling equipment, such as air compressors, in accordance with the manufacturer recommendations.
- Switch from wet or steam carpet cleaning methods to dry powder methods.

Kitchen Areas

- Turn off the continuous flow used to clean coffee/milk/soda beverage island drain trays; clean the trays only as needed.
- Wash full loads only and turn dishwasher off when not in use.
- Replace spray heads in dishwasher to reduce water flow.
- Use water from steam tables to wash down cooking areas.
- Plan ahead and thaw foods in the cooler instead of using running water.
- Do not use running water to melt ice.
- Recycle water where feasible, consistent with state and county requirements.
- Recycle rinse water from the dishwasher or re-circulate it to the garbage disposal.

General Suggestions

- Read the water bill or meter monthly to monitor usage and water conservation results.
- Ask for employee suggestions on water conservation.
- When cleaning with water is necessary, use budgeted amounts.
- Train staff to practice water conservation.
- Evaluate the quantity and purpose of water being used.



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