City of Oceanside Water Utilities Department (760) 435-5800

## **Water Efficiency Checklist for Restaurants**

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This checklist will help restaurant owners and managers evaluate water-saving adjustments. Remember, water savings often bring energy savings, too.

## Kitchen

About half of the water used in restaurants is used in kitchen areas.

Slow the flow!	
	Do not allow water to flow unnecessarily. Consider using automatic shut-off faucets at sinks.
	Turn off the continuous flow used to wash the drain trays of the coffee/milk/soda beverage island. Clean thoroughly as needed.
	Reduce the flow to dipper wells (troughs) for ice cream and butter scoops, and other frequently used utensils.
	Adjust ice machines to dispense less ice if ice is being wasted.
	Presoak utensils and dishes in basins of water, rather than in running water.
	Install a pre-rinse spray head that only uses 1.6 gallons of hot water per minute.
	Do not use running water to melt ice in bar sink strainers.
	Turn off food preparation faucets that are not in use. Consider installing foot triggers.
Dishwasher Hints	
	Wash only full loads in the dishwashers.
	Replace the spray heads to reduce flow.
	Turn dishwashers off when dishes are not being processed.
Be water thrifty!	
	Reuse the rinse water from the dishwasher as flush water in garbage disposal units.
	Use water from the steam table, instead of fresh water, to wash down the cook's area.
	Serve water only upon request.
Restrooms	
	Repair Leaks! A leaking toilet can waste more than 50 gallons of water each day and a dripping faucet or showerhead can waste up to 1,000 gallons per week!
Make it a Company Policy	
	Educate employees about the importance and benefits of water conservation.
	Create water conservation suggestion boxes, and place them in prominent areas.
	Install signs in restrooms and display information on tables to encourage water conservation.