



Water Efficiency Checklist for Restaurants

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.