

## 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.