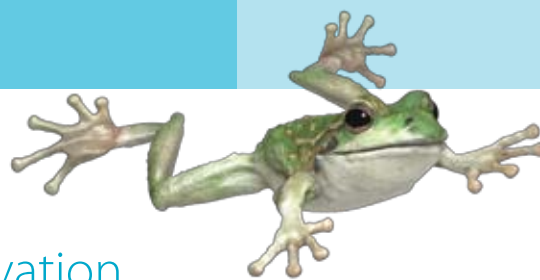


Waterwise Checklist

Sept 2009



Food service operation water conservation

This checklist provides water conservation options, and raises awareness of water issues. Specific information is available in the Waterwise Business series of Information Sheets .

Getting started

To reduce water consumption in an office or commercial/industrial setting, consider the three-step process below:

- 1 Educate and involve employees on water conservation through team briefs, management meetings etc.
- 2 Locate all water using sources (bathrooms, wash sinks, hoses, dish washing machines, HVAC, cooling water, etc.) in your building and estimate how much water is used.
- 3 Identify and implement water conservation options by establishing a Water and Environment Team (W.E.T).

It is important that employees understand how their job affects the amount of water used in their work environment. Seek ideas from those most involved with the daily operations and activities of the organisation. Make water conservation partly their responsibility by asking them to identify where water is used.

Once the areas of water consumption have been determined, employees can help to implement conservation measures.

Specific information is presented in Waterwise Business Information Sheet – *Water Efficiency Program*.

Immediate conservation options

Repair leaks!

- Ensure water meters are working properly to accurately measure water use and detect leaks.
- Inspect all toilets and conduct dye tests. A leaking toilet can waste up to 200 litres of water per day.
- Inspect all taps and showerheads. A dripping tap or showerhead can waste up to 500 litres/day.
- Check all water pipes for leaks and repair immediately. A 1 mm hole in a pipe wastes approximately 3,000 litres/day.
- Consider installing sub meters in multi tenancy buildings, and on equipment that uses large volumes of water.

Kitchen practices (studies have shown that about half the water used in restaurants is used in kitchen operations)

- Plan ahead. Do not use running water to thaw frozen foods, but place them in a refrigerator to defrost.
- Have waiters serve water rather than providing water bottles at the table.
- Turn off continuous flow to wash drain trays of postmix drink machines, clean thoroughly as needed.
- Pre-soak utensils and other items in sinks rather than under running water.
- Consider sending laundry to a commercial facility.

Dry clean-up

- Use brooms, squeegees and wet/dry vacuum cleaners to clean surfaces before washing with water. Don't use hoses as brooms.
- Reduce the frequency of kitchen floor hosing by using dry methods. All hoses should have high pressure/low volume shut-off nozzles. Sweep or blower vac roads and paved areas, and squeegee windows rather than washing with water.
- Consider dry powder carpet cleaning over wet/steam carpet cleaning methods.

Success story

A restaurant saves 15 kL of water daily by hosing down the kitchen floors only on alternating nights. Floors are mopped every other night

Ice Machine use

- Set automatic optic sensors to minimum fill levels to provide the lowest possible daily requirement.
- Change once-through water cooling to closed loop cooling.
- Consider units that are air-cooled and not water-cooled.

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Dishwasher Use

- Wash only full loads and turn off when not in use.
- Replace spray heads with more water- efficient devices.
- Ensure water pressures and flows to machine are set at the minimum required setting.

Building Management

- Reduce water pressure to building and associated fixtures (sinks, toilets, showers, laundry and dishwashers).
- Turn off any unnecessary flows and equipment when not in use.
- Adjust boiler and cooling tower blowdown rates to maintain total dissolved solids at manufacturers' recommended levels.
- Shut off water-cooled air conditioning units when not needed; replace old units with air-cooled models.

Landscaping

- Water only on allocated watering days either before 9 am or after 6 pm.
- Water only when needed.
- Consider using drip irrigation.
- Avoid wastage! Ensure sprinklers are directed to landscape areas and not to roads and paved areas.
- Plant native and drought tolerant plants and grasses.

Long term options

Purchasing and menu/recipe modifications

- Purchase salads, fruits and vegetables in 'ready-to-serve' form to avoid cleaning and preparation wash associated with fresh produce.
- Buy ice from commercial vendors.
- Obtain drinks in ready-to-use form (canned or bottled) to reduce amounts of water used for drink preparation.
- Use disposable eating and drinking utensils.

Fixture retrofits/replacements

- Install tap aerators to increase pressure and reduce volume of water used.
- Check timing cycles and volumes for automatic water flushing systems in urinals and toilets. Coordinate automatic systems with work hours so they don't run continuously.
- Replace toilets with dual flush 6/3 litre models.
- Consider new machine purchases such as water efficient dishwashers, air-cooled ice machines, and air-cooled refrigeration units. Many new dishwashers for food service equipment use 40 per cent less heated water.
- If you have water cooled air conditioners, consider switching to air cooled units.

Water reuse

- Adhere to WA Health Department regulations on water reuse.

References

DPPEA FY02-05 – North Carolina Division of Pollution Prevention and Environmental Assistance.

Further information

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