



FOOD SERVICE

WATER CONSERVATION BEST MANAGEMENT PRACTICES

GETTING STARTED

Water conservation needs to be a part of our everyday activities. The food service industry offers many opportunities to save without compromising food quality or safety. Every employee needs to be educated on water saving practices and how their job affects water use. Make conservation part of their job by having them identify how water is used and ways that they can save.

Consider using this simple three step process:

- Educate and involve all employees on water conservation;
- Locate all water-using sources (dishwashing machines, wash sinks, bathrooms, cooling water, HVAC etc.) in your facility; and
- Identify and implement water conservation practices.

FOOD AND DRINK PREPARATION

- Kitchen faucets should use a maximum of 2.5 GPM. If higher flows are needed for utility sinks install a fingertip control valve for aerated or full flow operation.
- Reduce or eliminate using water to thaw food. If food must be thawed using water, reduce flows to the minimum needed.
- Turn off continuous flows used to clean drain trays such as those installed at coffee/milk/soda/beverage islands.
- Install hands-free or foot activated valves on faucets.
- Train employees to conserve water, and place signs in the kitchen promoting water conservation.
- Serve water to customers only when requested.
- Use the minimum amount of dishware, glasses, utensils and cookware needed to reduce dishwashing loads.
- Avoid using water to melt ice in strainers.
- Wash vegetables in ponded water; do not let water run in preparation sink.

ICEMAKERS

- Replace old icemakers with a new air-cooled, water efficient model. The useful life of an icemaker is about five years.
- Use ice flake machines rather than ice cube machines. Ice flake production uses less water.
- Use softened water in ice cube machines to minimize bleed-off.
- Collect spent cooling water from water-cooled ice machines and use it for nonpotable purposes such as mopping floors.

ICE CREAM & FROZEN YOGURT MACHINES, WALK-IN COOLERS & FREEZERS

- Replace water-cooled units with air-cooled units that do not use water for cooling.
- Retrofit water-cooled machines by connecting them to the existing chilled water system if possible.
- Turn off the machine during hours when food service is not available.

DISHWASHERS

- Wash full loads in rack type machines.
- Presoak and wash items in basins of water rather than under running water.
- When possible, scrape or brush dishes and pots and pans rather than using running water or pre-rinse sprayers.
- Replace pre-rinse sprayers with water-saving 1.6 GPM sprayers.
- Install pressure reducing valves on dishwasher water supply lines when the supply pressure exceeds the pressure recommended by the manufacturer.
- Operate scraping troughs only during dish washing operations.
- Replace older dishwashers with new water and energy efficient equipment.
- Turn dishwasher off when not in use.



DENVER WATER

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FOOD DISPOSERS

- Replace disposers with garbage strainers which use less water.
- Use the minimum acceptable flow of water through the disposer.
 - Install electronic sensors to detect food in the disposer's grinding chamber.
 - Install solenoid valves to stop the flow of water when the disposer is off.
- Reuse water from the dishwasher in the mixing chamber of the disposer.
- Eliminate excess water flow by installing pressure reducers on the disposer's water supply lines per manufacturer's specifications.
- Investigate the possibility of eliminating disposers, scraping troughs and conveyors wherever possible.
- Many models with preset controls can be set to reduce the amount of time that the disposer is in operation as well as the amount of water used.

BUILDING MAINTENANCE

- Replace water-cooled refrigeration units with air-cooled units.
- Repair leaks and malfunctioning equipment promptly.
- On demand, point-of-use hot water dispensers can eliminate or reduce the need to run faucets that are slow to produce hot water.
- When fixtures wear out, replace them with water-conserving fixtures.
- Install low flow toilets and faucet aerators in restrooms.

EXTERIOR AREAS

- Water landscapes only as needed.
- Remove turf from hard to water areas such as islands in parking areas.
- Sweep loading docks, sidewalks and driveways rather than hosing them off.
- Install rainfall sensors on automatic sprinkler systems.
- Mulch around plants to reduce evaporation and discourage weeds.
- Do not water on windy days.
- Use low angle nozzles when feasible.
- Utilize drip irrigation for narrow areas, islands and medians to eliminate overspray onto hardscape surfaces.
- Switch-out old brass nozzles with more efficient plastic matched precipitation rate nozzles.
- Watering times should reflect plant type, irrigation device and frequency. (recommendations available at www.watersaver.org).
- Install PRV's where pressure exceeds optimum operating levels. (30 psi-spray heads, 60 psi rotor heads).
- Utilize pressure compensating and reducing equipment when appropriate.

