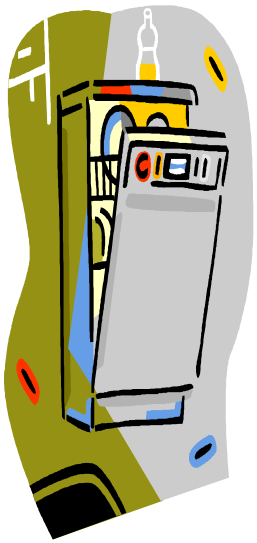


# FOOD SERVICE WATER CONSERVATION BEST MANAGEMENT PRACTICES

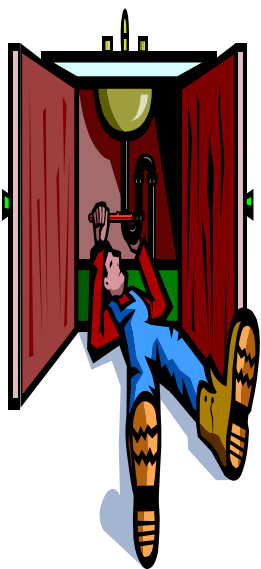
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## DISHWASHERS



- 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.

## 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.