RESTAURANTS

WATER USE EFFICIENCY IDEAS

GENERAL SUGGESTIONS

Increase employee awareness of water use efficiency.

Seek employee suggestions on water conservation; locate suggestion boxes in prominent areas.

Conduct contests for employees (posters, slogans, or efficiency ideas).

Install signs encouraging water efficiency in all restrooms.

When cleaning with water is necessary, use budgeted amounts.

Read water meters weekly to monitor success of water use efficiency efforts and to help find leaks.

Assign an employee to monitor water use and waste.

Determine the quantity and purpose of water being used.

Provide table signs urging water conservation.

Serve water only when customers request it.

BUILDING MAINTENANCE

Check water supply system for leaks and turn off any unnecessary flows.

Repair dripping faucets and showers and running or leaking toilets.

Install flow reducers and faucet aerators in all plumbing fixtures.

Reduce the water used in toilets by installing ultra-low-flush toilets.

As appliances or fixtures wear out, replace them with water-saving models.

Shut off water supply to equipment rooms not in use.

Minimize the water used for cooling equipment rooms not in use.

Minimize the water used in cooling equipment, such as air compressors, according to manufacturer recommendations.

Reduce the load on air conditioning units by shutting it off when or where it is not needed.

Insulate hot water pipes.

Avoid excessive boiler and air conditioner blow down. (Monitor total dissolved solids levels, and blow down only when needed.)

Tell clean-up crews to use less water for mopping.

Change window cleaning schedule from periodic to an on-call/as-required basis.

KITCHEN

Turn off the continuous water flow used to clean the drain trays of the coffee/milk/soda beverage island; clean the trays only as needed.

Turn dishwasher off after use. Wash full loads only. Replace spray heads in dishwasher to reduce water flow.

Use water from steam tables to wash down cooking area.

Do not use running water to melt ice or frozen foods.

Use water efficient icemakers.

Recycle water where feasible, consistent with State and county requirements.

Recycle rinse water from the dishwater or recirculate it to the garbage disposal.

Presoak utensils and dishes in ponded water instead of rinsing them in running water.

Wash vegetables in ponded water; do not let water run in preparation sink.

Use connectionless food steamers.

WICHITA FALLS - WICHITA COUNTY PUBLIC HEALTH DISTRICT

Public Health

Prevent. Promote. Protect.