



Water Conservation Tips for Food Facilities The following are water conservation tips for you to consider while still protecting the public's health and safety in retail food facilities.

Serve water to guests upon request: Share your conservation message with them, so they understand your service procedure.

Plan ahead: Plan ahead and thaw frozen foods in refrigeration units instead of under cold running water.

Fix water leaks: Regularly check for and repair leaks in:

Sinks

Toilets

Dishwashers

Steam Tables

Ice Machines

Any other machine that uses water

Low flow pre rinses: Presoak utensils and dishes instead of rinsing them under running water or use a low flow pre rinse faucet to reduce water usage.

Wash full dishwashing machine racks only: Wait until a dishwashing rack is completely full before sending it through a mechanical dishwasher.

Upgrading dishwashers, ice machines, and steam cookers to ENERGY STAR® qualified models: This could reduce water and energy use by at least 10 percent. These models typically use less water by reusing water throughout cycles. Also maximize the efficiency of pre-rinse spray valves, food disposal systems, or equipment that relies on a boiler—such as combination ovens, steam kettles, and steam cookers—to use significantly less water.

Use aerators and replace broken appliances or fixtures with water saving models: Aerators make both bathroom and kitchen faucets use less water and are easy to install. In the bathroom, install automatic faucets that shut off when not in use and retrofit old toilets and urinals with newer, more efficient ones. Note: kitchen equipment must be certified or classified for sanitation by an ANSI accredited certification program, such as NSF, and approved by Environmental Health Services.

Use a foot pedal for handwashing sinks: Foot or knee pedals allow your staff to turn water on and off without contaminating their freshly washed hands, and they shut off automatically, which can save water.

Sweep and mop instead of spray: Mop floors instead of spraying with water. Use a broom and dustpan when possible.

Keep water conservation on the exterior of your facility in mind: Follow water conservation best practices for exterior landscaping to keep water usage down. Wash exterior windows with a bucket and squeegee rather than power washing them.

Train employees: Make your water conservation procedures a discussion item during staff meetings and employee training.