

# A Food Service Guide to Conserving Water

*This guide lists some efforts restaurants have taken that can easily be adopted in your establishment to reduce water consumption.*

~ **Work with other restaurants in your area and make a joint commitment to save water.**

A group of restaurants in Charlottesville, Va., created a program known as “Project H2O” to save water during the drought.

~ **Obtain a Water-Saving Pre-Rinse Sprayer for the dishwashing station.**

~ **Stop using trays – this will reduce water used in dishwashing.**

CiCi’s Pizzas throughout the Southeast have asked its customers to forgo using trays in the buffet line. The chain reported that very few customers have requested trays since the request. UNC-Chapel Hill Dining Services has also taken this measure.

~ **Turn off the ice machine over night and set it to minimum levels when it is on.**

~ **Install low-flow fixtures.**

A Subway restaurant in Kissimmee, Fla., has become the first Subway “eco-store.” It installed low-flow fixtures, including toilets, faucet aerators, pre-rinse sprayer and dishwashers. In restaurants where these devices are used, monetary savings can consistently be in the thousands of dollars. Faucet aerators cost between \$3 and \$15; there is no reason not to install them.

~ **Run dishwashers with only full loads.**

~ **Thaw food in the refrigerator rather than under running water.**

~ **Reuse rinse water to mop the floors.**

The K&W Cafeteria chain reduced its water consumption by 9,000 gallons a day (a 75 percent savings) by repairing leaks, installing faucet aerators, resetting the ice machine settings and switching its food-defrosting methods.

~ **Irrigate outside your restaurant only two or three days a week. Irrigate in the mornings and evenings to reduce the water lost to evaporation and do not irrigate after rain.**

~ **Pre-soak hard-to-clean pans before washing them.**

## For More Information:

DPPEA guide for the food service industry:

<http://www.p2pays.org/food/>

Learn how to make a Green Plan for your restaurant.

The Green Restaurant Association:

<http://www.dinegreen.com/>

Learn how to become a green restaurant and join the 200 restaurants already members.

