

Water Conservation Ideas For Restaurants

Water conservation is great for the environment and your business's bottom line!



No cost, low cost and technological opportunities abound for using water efficiently for the food service sector. Water-efficiency measures at restaurants can lower your water and energy bills as well as improve operations. We can all do our part to improve water quality, and preserve aquatic ecosystems and our drinking water resources through behavioral and operational changes. Demonstrating your commitment to water conservation will make a positive impression on your staff and customers.

Building Maintenance

- Repair dripping or leaky faucets, sprayers
- Don't leave faucets unattended and running.
- Check water supply system for leaks and turn off any unnecessary flows.
- Repair running toilets.
- As appliances or fixtures wear out, replace them with water-efficient models.
- Keep hot water pipes insulated.
- Avoid excessive boiler and air conditioner blow down. Monitor total dissolved solids levels and blow down only when needed.
- Minimize the water used in cooling equipment, such as air compressors, in accordance with the manufacturer recommendations.
- Switch from wet or steam carpet cleaning methods to dry powder methods.
- Change window cleaning schedule from periodic to an on-call/as required basis.
- Shut off air conditioning when and where it is not needed to reduce the load on equipment.

General Suggestions

- Read the water bill or meter monthly to monitor usage and water conservation results.
- Ask for employee suggestions on water conservation.
- When cleaning with water is necessary, use budgeted amounts.
- Train staff to practice water conservation.
- Evaluate the quantity and purpose of water being used.
- Serve water only when requested by customer.

Kitchen Areas

- Turn off the continuous flow used to clean coffee/milk/soda beverage island drain trays; clean the trays only as needed.
- Wash full loads only and turn dishwasher off when not in use.
- Replace spray heads in dishwasher to reduce water flow.
- Use water from steam tables to wash down cooking areas.
- Plan ahead and thaw foods in the cooler instead of using running water.
- Do not use running water to melt ice.
- Recycle water where feasible, consistent with state and county requirements.
- Recycle rinse water from the dishwasher or recirculate it to the garbage disposal.
- Rinse utensils and dishes in a basin rather than with running water.



north carolina
visitnc.com 1-800-VISIT NC

This document was made possible through a partnership between the Center for Sustainable Tourism at East Carolina University, East Carolina University's Office of Economic Development, the North Carolina Division of Tourism, Film, and Sports Development, and the North Carolina Division of Pollution Prevention and Environmental Assistance. Information presented is collected, maintained and provided for the convenience of the reader. While every effort is made to keep such information accurate and up-to-date, the state of North Carolina does not certify the accuracy of information that originates from third parties. Under no circumstances shall the state of North Carolina be liable for any actions taken or omissions made from reliance on any information contained herein from whatever source nor shall the state be liable for any other consequences from any such reliance. Mention of a company should not be considered an endorsement by the State of North Carolina.