

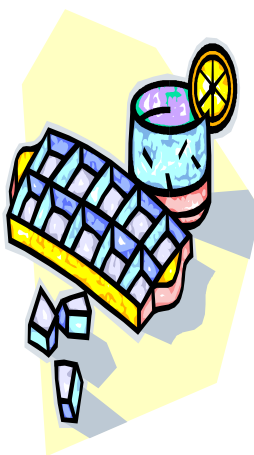
FOOD SERVICE WATER CONSERVATION BEST MANAGEMENT PRACTICES

FOOD AND DRINK PREPARATION



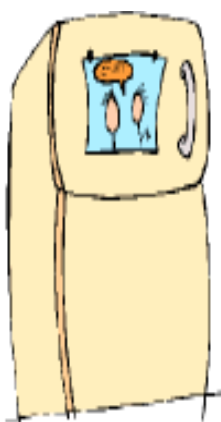
- 💧 Kitchen faucets should use a maximum of 2.5 GPM. If higher flows are needed for utility sinks install a fingertip control valve for aerated or full flow operation.
- 💧 Reduce or eliminate using water to thaw food. If food must be thawed using water, reduce flows to the minimum needed.
- 💧 Turn off continuous flows used to clean drain trays such as those installed at coffee/milk/soda/beverage islands.
- 💧 Install hands-free or foot activated valves on faucets.
- 💧 Train employees to conserve water, and place signs in the kitchen promoting water conservation.
- 💧 Serve water to customers only when requested.
- 💧 Use the minimum amount of dishware, glasses, utensils and cookware needed to reduce dishwashing loads.
- 💧 Avoid using water to melt ice in strainers.
- 💧 Wash vegetables in ponded water; do not let water run in preparation sink.

ICEMAKERS



- 💧 Replace old icemakers with a new air-cooled, water efficient model. The useful life of an icemaker is about five years.
- 💧 Use ice flake machines rather than ice cube machines. Ice flake production uses less water.
- 💧 Use softened water in ice cube machines to minimize bleed-off.
- 💧 Collect spent cooling water from water-cooled ice machines and use it for nonpotable purposes such as mopping floors.

ICE CREAM & FROZEN YOGURT MACHINES, WALK-IN COOLERS & FREEZERS



- 💧 Replace water-cooled units with air-cooled units that do not use water for cooling.
- 💧 Retrofit water-cooled machines by connecting them to the existing chilled water system if possible.
- 💧 Turn off the machine during hours when food service is not available.