

Create a Water Saving Plan!

By implementing these water saving tips, you will be able to promote water conservation and create a water efficient food establishment.

- ◆ Incorporate water saving ideas into your daily operating procedures.
- ◆ Assign an employee to check all water/plumbing fixtures for leaks daily.
- ◆ Review all procedures/equipment that use water and think of ways in which water can be conserved.
- ◆ Learn to read the water meter to monitor water usage.
- ◆ Create a “water saving tips” suggestion box to get employees involved and gain ways to use water more efficiently.
- ◆ Create a checklist for employees to utilize for opening and closing duties where less water could be used.
- ◆ Communicate with your customers what you are doing to conserve water and how they can help.



California on Alert!

As of April 1, 2015 Governor Jerry Brown mandated a reduction of California’s water usage. The restriction will impose a 25% statewide reduction through February 28, 2016.

In accordance with this mandate, The Department of Water Resources shall lead a statewide initiative, in partnership with local agencies, to collectively replace 50 million square feet of lawns and ornamental turf with drought tolerant landscapes.

Additional information regarding the Executive Order can be found by visiting http://gov.ca.gov/docs/4.1.15_Executive_Order.pdf

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Water Conservation Tips for Food Facilities

Water Saving Tips for Food Facilities



Water: A Precious, Diminishing Resource!

The world's population grows each year increasing the demands on our fresh water supply. The actual water supply however, is struggling to meet the demands.

According to the National Restaurant Association, if all of the world's water fit into a gallon size bottle, the freshwater available for consumption would be equal to 1 tablespoon. Water is a precious resource that must be conserved for ourselves and for the future, especially in times of drought.

On average, food facilities use approximately 3,000 gallons of water per day for things such as washing dishes, washing hands and washing produce. Together we can help conserve our precious water resources and still protect the public's health and safety in our local food establishments.

Take Action: How Can I Conserve Water?

Daily Operation Tips to Conserve Water

- ◆ Train and encourage employees to save water in the facility. Employees are key in helping facilities cut down water usage.
- ◆ Plan ahead: Thaw frozen foods in refrigeration units instead of under cold running water.
- ◆ Store ice cream scoops that require a dipping well in hot water (135°F or above); in the ice cream itself with the handle out (each flavor must have their own individual scoop).
- ◆ Steam or stir-fry vegetables instead of boiling.
- ◆ When boiling or cooking, use lids to reduce evaporation.
- ◆ Conserve ice towards the end of the night/shift by keeping the drink or ice well only partially full.
- ◆ Melt ice naturally instead of using water to melt it.
- ◆ Display whole fish in a refrigeration unit and not on ice.
- ◆ Use reach in refrigerator insulated insert pans in place of ice or ice paddles to cool or to help keep food cold.
- ◆ Wait until a dishwashing rack is completely full before sending it through a mechanical dishwasher
- ◆ Use the 3-compartment sink instead of the dishwasher.
- ◆ Presoak utensils and dishes instead of rinsing them under running water.

Take Action: How Can I Conserve Water?

Facility Maintenance Tips to Conserve Water

- ◆ Regularly check for and repair leaks in the facility:
 - Sinks
 - Toilets
 - Dishwasher
 - Steam Tables
 - Ice Machine
 - Any machine that uses water
- ◆ Insulate hot water pipes.
- ◆ Mop floors instead of spraying. Use a broom and dustpan when possible.
- ◆ Wash exterior windows with a bucket and squeegee rather than power washing.
- ◆ Replace non-functioning or broken appliances or fixtures with water-saving models. **Note:** *Any changes in equipment must be approved through the Department of Environmental Health Plan Check Program.*

Dining Room Tips to Conserve Water

- ◆ Serve water to customers only upon request.
- ◆ Use single-service biodegradable eating & drinking utensils.

Remember: The health and safety of the consumers is the number one priority, and must not be risked at the expense of conserving water.