



Willits Water Conservation Program

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Water Saving Tips for Restaurants

GENERAL SUGGESTIONS

- Increase employee awareness of water conservation.
- Seek employee suggestions on water conservation.
- Conduct water conservation suggestion contests.
- Install signs encouraging water conservation in employee/customer restrooms.
- When cleaning with water is necessary, limit duration or amounts.
- Read water meter weekly to monitor success of water conservation efforts.
- Assign an employee to monitor water use and waste.
- Determine the quantity and purpose of water being used.
- Provide table signs urging water conservation.
- Serve water only when requested by customer.

BUILDING MAINTENANCE

- Reduce the load on air conditioning units by shutting off air conditioning when and where it is not needed.
- Detect leaks in water supply system and turn off any unnecessary flows.
- Repair dripping faucets, shower heads, and running or leaking toilets.
- Install flow reducers and faucet aerators in all plumbing fixtures whenever possible.
- Reduce the water used in toilet flushing by either adjusting the vacuum flush mechanism or installing toilet tank displacement devices (dams, bottles, or bags).
- Replace inefficient appliances and fixtures with high efficiency models.
- Shut off water supply to equipment rooms not in use.
- Minimize the water used in cooling equipment, such as air compressors, in accordance with the manufacturer recommendations.
- Keep hot water pipes insulated.
- Avoid excessive boiler and air conditioner blow down. Monitor total dissolved solids levels and blow down only when needed.
- Switch from wet or steam carpet cleaning methods to dry powder methods.
- Instruct clean-up crew to use less water for mopping.
- Change window cleaning schedule from periodic to an on-call/as required basis.

KITCHEN AREA

- Turn off the continuous flow used to clean the drain trays of the coffee/milk/soda beverage island. Clean the trays only as needed.
- Turn off dishwasher when not in use. Wash full loads only.
- Replace dishwasher spray heads with high efficiency models. Use water from steam tables to wash down cooking area.
- Do not use running water to melt ice or frozen foods.
- Use water-conserving ice makers.
- Recycle graywater where feasible, consistent with city requirements.
- Recycle dishwasher rinse water or recirculate it to the garbage disposal.
- Rinse utensils and dishes in ponded water.
- Wash vegetables in ponded water. Don't let water run in preparation sink.

BAR

- Avoid using running water to melt ice in the sink strainers.

EXTERIOR AREAS

- Water landscapes only when needed; two-to-three times a week is usually sufficient.
- Clean sidewalks, driveways, and parking lots by sweeping instead of hosing them down.
- Wash autos, buses, and trucks less often.
- Avoid plant fertilizing and pruning that would stimulate excessive growth.
- Remove weeds and unhealthy plants so remaining plants can benefit from the water saved.
- Some older, native plants and trees require less water; and sometimes can suffer if watered as often as younger, non-native species.
- Install soil moisture overrides or timers on sprinkler systems. Time watering to occur in the early morning or evening to reduce evaporation.
- Irrigation equipment should apply water uniformly.
- Consider installing a high efficiency drip irrigation system.
- Mulch around plants to reduce evaporation and discourage weeds.
- Remove thatch and aerate turf to encourage the movement of water to the root zone.
- Contain all runoff within the property and make sure sprinklers cover just the lawn or garden, not sidewalks, driveways, or gutters.
- Do not water on windy days.