



MAKE CONSERVATION YOUR BUSINESS.



RESTAURANTS AND FOOD SERVICES

Implementing water-efficiency measures within restaurants reduces operating costs and creates more sustainable practices. Restaurants and food service establishments can significantly reduce water use through water-efficient fixtures, technologies, and techniques.

START SAVING. START DOING.

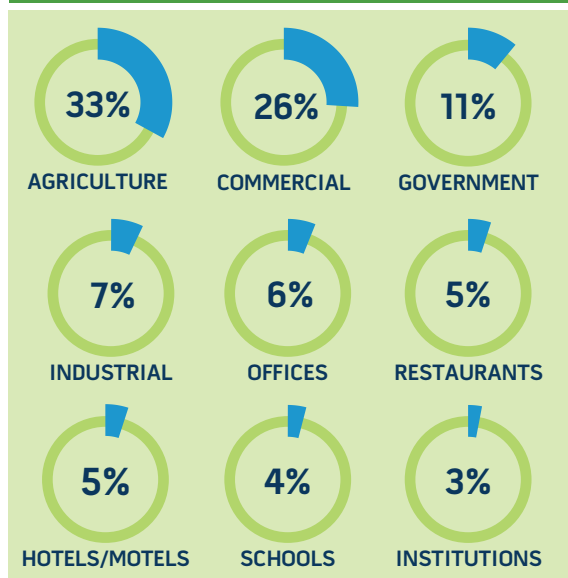
Water efficiency at the workplace starts with understanding a facility's water usage processes. We can provide a water efficiency check-up, which will help identify potential water-saving opportunities and calculate the payback periods to help prioritize options to reach water-saving goals.

WATER SMART TIPS FOR RESTAURANTS AND FOOD SERVICES

- Upgrade dishwashers, ice machines, and steam cookers to ENERGY STAR® qualified models reduces water and energy use by at least 10 percent.
- Maximize the efficiency of pre-rinse spray valves, food disposal systems, or equipment that relies on a boiler—such as combination ovens, steam kettles, and steam cookers—to use significantly less water.
- Consider replacing equipment that discharges water continuously, such as dipper wells or wok stoves, with more efficient models or turning this equipment off when not in use.
- Educate users on proper dishware prep and loading techniques to reduce the overall water used.
- Install WaterSense labeled toilets, bathroom faucets, and urinals where appropriate.
- Check automatic sensors on faucets, toilets, and urinals to ensure they are operating properly and avoid unnecessary water use.
- Design landscapes that reduce water needed for irrigation.
- Adjust irrigation controller monthly and check for leaks.

2015 WATER USE

by Sector for Non-residential Accounts (CII)



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Water Services
Department

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