



Making a difference...together

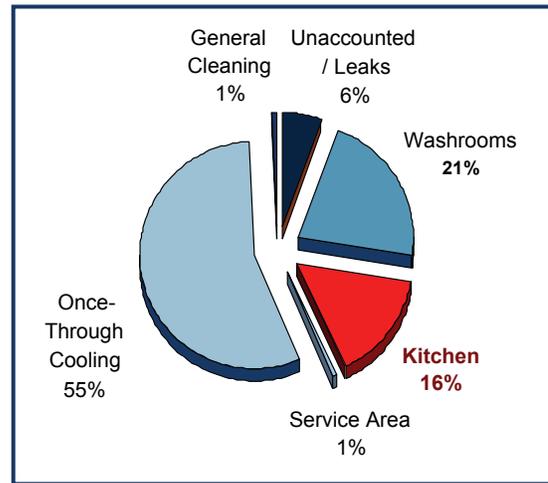
Water Conservation Industrial, Commercial, Institutional

Saving Water in Restaurants and Pubs

What's Behind Your Water Bill?

Preparing and serving food and drinks safely requires a lot of clean water, so it seems no surprise that restaurants and pubs can have large water bills. But you might be surprised to know where all that water is going, and how easily you can turn down the tap.

In some restaurants, preparing food and cleaning dishes represent less than one quarter of the overall water bill! Often the biggest water uses, wasteful refrigeration equipment and old, leaky toilets are easy targets for cost-effective savings.



End uses of water at a Victoria restaurant (2006 water audit)

Quick Fixes, Big Savings



No fan? It's probably once through cooling

If you have **once through cooling**, you've hit the water savings jackpot! Cold municipal water is often used to cool condensing units, ice makers, and soft serve equipment. This may seem to make sense because kitchens are already hot environments without the added heat from air cooled refrigeration equipment. However, the cost of the water used by a once-through cooling system in two years is usually more than the cost to replace the system with equipment that uses no water. Make the switch, and your bottom line could improve by thousands of dollars. **The CRD offers rebates of up to \$5,000 per account to replace or retrofit once-through water cooled condensing units and ice makers.** Refer to our [Rebates for Efficient Cooling Equipment](#) brochure for more information.

In a busy restaurant, each **toilet** may be flushed more than 50 times per day, at a cost of more than \$200 per year in water and sewer charges. If the toilet is more than 25 years old it costs more than \$400 per year, and still more if it leaks. Replacing restaurant toilets with new, efficient models will reduce their water use by 50-75%, and it usually pays back in 1-4 years. **The CRD offers rebates of up to \$125 per toilet for replacing old, inefficient fixtures with new models that use six litres or less per flush.** See our [Rebates for Efficient Toilets](#) brochure for details.



Go with low flow

Changing out your old **pre-rinse spray valve** is an inexpensive way to reduce water use and save energy in the dishwashing area. Older valves can use as much as 20 litres per minute (lpm) of hot water. Replace the valve with an efficient model that uses only 4-6 lpm and employs a more effective knife-like spray pattern. For a valve used one hour per day, the annual water and energy savings adds up to more than \$100.



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The Details Add Up

Install **low flow aerators** on all hand washing faucets - the best ones use less than 4 lpm. Fit kitchen faucets with a fingertip control valve that switches between aerated flow for washing hands or vegetables, and full flow for filling pots. Consider installing foot controls for frequently used faucets, and use **automatic shutoff nozzles** on hoses used for cleaning.

Ensure that **dishwashers and glass washers** are only run when fully loaded, and turn them off when not in use. Consider replacing older machines with new models that can be much more efficient. In high volume operations, it may be cost-effective to install a recycle loop that reuses final rinse water for pre-wash cycles.

Consider replacing your boiler type **food steamer** with an efficient connectionless model, which can use 95% less water, and reduce your water and energy costs by \$2,000-3,000 per year.

Conduct **regular maintenance** of all of your water using fixtures and equipment. Leaky control valves, toilets, urinals or faucets may be costing you thousands of dollars per year!

Make sure **irrigated landscape areas** are efficient. Plant drought-tolerant species and hire a certified irrigation technician to operate and maintain the system. For more advice, visit www.crd.bc.ca/water/conservation/.

Make it a Team Effort

Creating a **sustainability program** for employees is a great way to involve staff in practising and promoting water efficiency and management. Contact the CRD for advice on involving employees in conservation.

Talk Up your Success!

Your customers expect more from your business than just great food and drink; increasingly, they choose their products and services with your environmental performance in mind. Put your efforts to conserve water and energy on display!

For More Information...

Contact CRD Water Conservation at waterwise@crd.bc.ca or 250.474.9684, or visit www.crd.bc.ca/water/conservation/ici for detailed information about audits, rebates and other resources to help you identify cost-effective ways to save water. Don't let your savings go down the drain!

Consider a Water Audit

Request a **free water use audit** from the CRD to determine which of your water-using equipment may be costing you more than it should! The audit process examines all water uses on the property, including toilets, hand washing, kitchen equipment, and landscape irrigation. The audit report includes recommendations specific to your facility for cost-effectively reducing water use.

Water audits are available to any business connected to the Greater Victoria Drinking Water Supply. Contact us if you are interested!

Saving Water is Everybody's Business.

