



WATER EFFICIENCY: Going Low-Flow

Living on the Great Lakes, we are used to an abundant, inexpensive supply of fresh water and think little about water consumption. But water is not limitless. In addition, all of the water that we consume has to be pumped and treated and then work its way through the wastewater treatment system, both of which are energy-intensive processes. Water and sewage costs are also a controllable expense for your restaurant. Here are some suggestions for reducing water use:

- Food Preparation. Don't thaw frozen food in running water. Wash produce in sinks of water, not under a faucet. Install low-flow faucets.
- Dishwashing. Install low-flow sprayers and run full loads of dishes as described above.
- Restrooms. All new toilets use 1.6 gallons per flush or less. Make sure your toilets meet this standard. To go a step further, install a dual-flush toilet which uses half the water volume for liquid waste, saving 25% of water use overall. Install hands-free faucets which operate on infrared sensors reducing both water use and the spread of germs.