



Reducing Water Usage in Restaurants

1. Thoroughly inspect your water supply system. Look for signs of leakage. Repair all leaks.
2. Replace water fixtures with only low flow type fixtures.
3. Provide beverages in manufacturer's packages, bottles or cans.
4. Thaw foods in refrigerators instead of under running water.
5. Use dry surface cleaning methods and follow up with damp wiping or mopping.
6. Use a mop and bucket to clean floors instead of flood washing with hose.
7. To remove dry dirt and debris use broom to sweep clean.
8. Dry scrape and pre-soak in sink with water before washing dishes and utensils instead of using running water.
9. Obtain ice from commercial producer.
10. Send linens to commercial laundry service instead of cleaning at restaurant.
11. Change to vinyl or paper table covers and use paper napkins.
12. Keep serving utensils in the food being cold or hot held between servings.
13. Purchase pre-washed produce.
14. Consider substituting canned or frozen fruits and/or vegetables for fresh when feasible.
15. Serve water as a beverage choice instead of automatically setting table with water.

Ukiah Office:
501 Low Gap Rd. Room 1326
Ukiah CA 95482
707-463-4466
www.co.mendocino.ca.us/eh