

Conservation Tips for Commercial Buildings

General Suggestions

- Increase employee awareness of water conservation measures through management memos, verbal reminders, or newsletter messages.
- Install signs that encourage water conservation in restrooms or work areas where water is used.
- Install efficient showerheads, faucet aerators in sinks, and low volume toilets.
- Seek employee suggestions of water conservation ideas.



**Water Conservation
Doing Our Share**

Cafeteria and Food Service

- If using garbage disposer for food waste, allow water flow only during operation. Also investigate alternatives to high water volume, non-recirculating food waste disposal methods.
- Install efficient pre-rinse spray heads.
- If thawing foods in cold running water, change to thawing under refrigeration, in a microwave, or in the cooking process.
- If washing large volumes of produce, instead of using running water, use the "double dip" method. (To "double dip," fill the food prep sink up, rinse foods, drain sink, and repeat process.)
- Replace "once through" water cooled ice machines and refrigeration condensers with air cooled machines and systems.
- Limit dishwashing to full loads. If conveyor system is used, be sure water shuts off when each load is complete.

Landscape Areas

- Select plants suitable for the climate and soil conditions of the site.
- Add soil amendments and organic matter as needed.
- Mulch around plants to retain moisture and discourage weeds.
- Group plants with similar water needs are together.
- Avoid using turf or plants that need lots of watering.
- Use native plants which typically do not need supplemental irrigation after establishment.
- Adjust watering schedules to reflect changes in plant water needs and weather conditions.