



Saving water in your food business

The value of water goes far beyond the cost on your water bill. Managing water efficiently will save you money, but more importantly, it contributes to a sustainable environment. Committing to sustainability will inspire your staff, build your brand and improve your public image. Help us create a better life for Greater Sydney through sustainable water and wastewater management.

Commit to saving water

To achieve real results, adopt a sustainability mindset. Think about the impact of your business decisions and actions. If you set the example, you set the standard for your employees to help achieve sustainable water savings.

What you can do

- Commit to sustainability. Discuss it with your staff and share your commitment with your customers on social media and explain what you'll be doing to save water (and energy), source sustainable produce and manage waste. Sustainability sells!
- If someone in your team is keen, appoint them as your sustainability champion and give them the power and responsibility to see it through. Make them responsible for leading water saving initiatives, setting water saving targets and reporting back to the team on savings. Promote sustainability progress on social media – whether it's water savings, waste avoided or just the fact that you're happy to be helping your community.
- Prioritise buying sustainably. Buy local sustainable produce and you'll also be supporting other local businesses.
- Monitor water use by checking it on your water bill. If you see a change – try to work out why you're using more or less water.

Understanding your water use

You can't manage your water use if you don't know how much you're using and where you're using it. Understand the water and wastewater services you're connected to – and how the changes you make can make a difference.

What you can do

- Know where you use water and how much you use in each area. This includes bathrooms, kitchen taps, dishwashers, spray rinse valves, bottle washers, icemakers, cooking practices (such as washing vegetables) and cleaning practices (eg, do you hose out or sweep up?)
- Know how your water use affects other business costs – such as energy or cleaning chemicals.
- Compare your business to others, to see how much you should be using. An efficient commercial kitchen uses less than 35 litres of water per cover. If you're using more than 45 litres, you can definitely make some savings.
- We can help with advice or assistance to implement online monitoring, so you can track your water use in real time from your mobile phone or tablet. We also have subsidised WaterFix programs for small businesses. See sydneywater.com.au/businessstips for details of our latest programs.



Using water-efficient smart rinse valves is one way you can save water.



Get staff involved and ask for suggestions on how to save water.

Identify opportunities to save water and set goals

Some of the simplest ideas are often the most cost-effective. Water efficiency isn't necessarily buying expensive equipment. Small changes can make a big difference.

What you can do in the kitchen

- Encourage staff to report leaks and fix them while they are small problems.
- If you need to replace equipment, consider buying water (and energy) efficient dishwashers and bottlewashers, air-cooled ice makers, waterless woks and water-efficient food steamers. Look at all the costs of equipment before buying. If you consider maintenance and water and energy costs over the life of the item, the lowest priced item may not really be the cheapest. For example, waterless woks and water efficient food steamers use up to 90% less water, have shorter cook times, higher production rates and reduce heat losses.
- Size new equipment according to the number of covers you serve. You might get a bargain on larger equipment – but it might not save you in the long run.
- Limit dishwashing and glass washing until you have a full load.
- Install low flow kitchen taps.
- Avoid thawing foods in cold running water. Thaw in fridge, microwave or during cooking.

- Avoid using running water to wash produce. Wash it in a basin and refill to rinse as necessary.
- Dry wipe plates where you can, rather than rinsing them. If they do need a rinse, use an efficient pre-rinse spray valve rather than a flowing tap. Replace worn or missing nozzles on spray valves.
- Clean floors with brooms and mops, not hoses, if possible.

What you can do in the bathrooms

- Install flow restricted and sensor activated taps and maintain them.
- Install dual flush toilets and low flow urinals. Display posters or stickers encouraging customers to use the half flush.
- Check urinal flushing mechanisms so they aren't flushing when someone walks past.
- Have bins in the bathrooms, so patrons aren't tempted to put rubbish in the toilet. Display our posters reminding them what can be flushed and what should be binned.
- Display posters encouraging patrons and staff to report plumbing issues.
- See sydneywater.com.au/business-tips for more tips on how to save water in your business.



**Where you put it makes
a real difference**

