

Become a Business **Watersaver** today

Water efficiency for restaurants, cafes and take away food businesses



Australia is the driest inhabited continent on earth. Despite this, we have one of the highest per capita water consumption rates in the world.

Significant population growth in the region is predicted. By implementing water efficient techniques you can become a Business Watersaver and help secure our regions water supply for today and the future.

Did you know?

Conserving water in your restaurant or cafe will reduce your water charges, trade waste charges and energy costs for heating water, leading to more money in your pocket instead of down the drain.



Are you already a **Business Watersaver?**

To find out, ask yourself 'Does my business...'

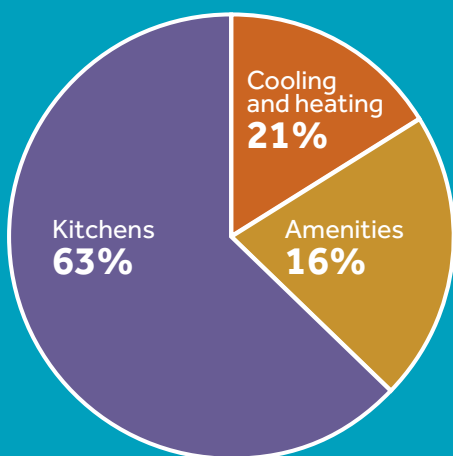
- use sensor or pedal operated taps?
- have flow control aerators fitted to taps?
- have water efficient trigger nozzles fitted to hoses?
- wash fruit and vegetables in still water?
- thaw frozen food overnight in the refrigerator?
- use water efficient water spouts, steamers and waterless woks?
- scrape excess food from dirty dishes?
- use dish and glass washing machines only when fully loaded?
- have a system for reporting and repairing leaks quickly?
- conduct regular water efficiency audits?



Once you have implemented the water saving initiatives listed in this fact sheet, **why not promote your status as a Business Watersaver** in your premises and on your website. This will ensure your customers, suppliers and other key people know your business is helping to build a more resilient and sustainable community.

Benefits of becoming a Watersaver

1. Water, energy and wastewater costs are reduced.
2. Increased employee engagement and awareness.
3. Improved public image.
4. Setting the standard for other restaurants and cafes.
5. Knowing you are helping to build a more resilient and sustainable community.



Water use in kitchens accounts for around two-thirds of a restaurant or café's overall water consumption! Water efficiency in kitchens can be compared to litres per food cover or restaurant patron.

Good

< 35 litres
per food cover

Fair

35-45 litres
per food cover

Poor

> 45 litres
per food cover

Note: usage based on total kitchen usage divided by number of meals prepared in a non-Asian style restaurant. Sources: Queensland Environmental Protection Agency and Queensland Water Commission



Save water, time and money



Water management

Initiative	Further suggestion/information	Yes	No	N/A	Action
<ul style="list-style-type: none"> Ask a senior staff member to oversee water saving practices as part of their daily duties. 	<ul style="list-style-type: none"> This could be your Food Safety Supervisor/s. 				
<ul style="list-style-type: none"> Conduct a regular walk-through audit of your kitchen and identify where water is used and how efficiently it is used. 					
<ul style="list-style-type: none"> Keep staff up to date with water usage rates and bills. 	<ul style="list-style-type: none"> Download a ready to use consumption tracking template from allconnex.com.au. 				
<ul style="list-style-type: none"> Use patron numbers to benchmark water use and compare this to the best practice target of 35 litres/patron/day. 					



Awareness

Initiative	Further suggestion/information	Yes	No	N/A	Action
<ul style="list-style-type: none"> Increase staff awareness through training and induction programs. 	<ul style="list-style-type: none"> One of the best ways to be water efficient in your restaurant or cafe is to educate staff on water saving practices. Let staff know your system for reporting leaks and provide an overview of the water saving initiatives you have introduced/are planning to introduce. 				
<ul style="list-style-type: none"> Increase staff and patron awareness of water conservation by putting up posters and stickers in the kitchen and amenities. 					



There are many simple things you can do to save water in your business, from checking and fixing leaks promptly to training staff on how they can be water efficient. **Take a look at the below initiatives** and identify which have already been implemented and which could be introduced. Some will be easy to implement, others may need to be planned for, but collectively they will lead to significant savings.



Food preparation

Initiative	Further suggestion/information	Yes	No	N/A	Action
<ul style="list-style-type: none"> Rinse fruit and vegetables in still water. 	<ul style="list-style-type: none"> Use a HACCP approved single step sanitising rinse. 				
<ul style="list-style-type: none"> Thaw frozen food in the refrigerator overnight, instead of under running water. 	<ul style="list-style-type: none"> Save up to 6000 litres of water every day. 				
<ul style="list-style-type: none"> Install pedal or sensor (non-touch, auto shut off) operated taps. 	<ul style="list-style-type: none"> This will minimise cross contamination of pathogens as well as save water. 				
<ul style="list-style-type: none"> Adjust ice machines to dispense only the amount of ice required. 					



Cooking

Initiative	Further suggestion/information	Yes	No	N/A	Action
<ul style="list-style-type: none"> In Asian-style kitchens, use waterless wok stoves and water efficient steamers. 	<ul style="list-style-type: none"> Waterless woks can save up to 8000 litres of water every day. Water efficient steamers can save up to 2500 litres of water every day. 				
<ul style="list-style-type: none"> Reduce water lost through steam by keeping equipment covered. 					
<ul style="list-style-type: none"> Only use the minimum amount of water required when cooking. 					



Amentities

Initiative	Further suggestion/information	Yes	No	N/A	Action
<ul style="list-style-type: none"> Install flow controlled aerators on taps. 	<ul style="list-style-type: none"> Save more than six litres per minute per tap. To make further savings consider installing sensor operated taps. 				
<ul style="list-style-type: none"> Replace single flush toilets with dual flush toilets. 	<ul style="list-style-type: none"> Save up to eight litres of water every time the half flush is used. 				
<ul style="list-style-type: none"> Convert existing urinals to a water efficient model. 	<ul style="list-style-type: none"> This is a mandatory requirement for businesses throughout Queensland. Refer to the back page of this fact sheet for further details. 				



Cleaning

Initiative	Further suggestion/information	Yes	No	N/A	Action
<ul style="list-style-type: none"> Scrape excess food from dishes and soak utensils in a sink rather than rinsing under running water. 	<ul style="list-style-type: none"> This will save up to eight litres of water per minute. 				
<ul style="list-style-type: none"> Use water efficient dishwashers and glass washers. 	<ul style="list-style-type: none"> Best practice commercial dishwashers can be 30–70% more efficient than typical machines, saving anywhere between 70–700 litres of water every hour Further savings can be made by selecting a water efficient cycle in accordance with manufacturers specifications and national food safety standards. 				
<ul style="list-style-type: none"> Replace standard hoses with automatic trigger nozzles that have a three star rating or greater under the Water Efficiency Labelling and Standards Scheme (WELS). 	<ul style="list-style-type: none"> It may be more cost-efficient to select a nozzle with a higher star rating as greater hot water savings will be achieved. 				
<ul style="list-style-type: none"> Sweep or steam clean floors where possible. 					



Maintenance

Initiative	Further suggestion/information	Yes	No	N/A	Action
<ul style="list-style-type: none"> Establish a system to report and record leaks. 	<ul style="list-style-type: none"> Tell existing staff who they should report leaks to and pass this information on to new staff during their initial induction. 				
<ul style="list-style-type: none"> Repair all leaks promptly. 	<ul style="list-style-type: none"> A leaking tap that drips once every second can waste up to 12,000 litres every year. For advice on how to fix basic leaks visit allconnex.com.au. 				
<ul style="list-style-type: none"> Maintain nozzles regularly. 	<ul style="list-style-type: none"> Defective and inefficient nozzles can be detected by: <ul style="list-style-type: none"> measuring flow rate changes in spray pattern reduced spray pressures 				
<ul style="list-style-type: none"> When replacing appliances and taps choose fittings that have a three star rating or greater under the Water Efficiency Labelling and Standards Scheme (WELS) 	<ul style="list-style-type: none"> It may be more cost-efficient to select fittings with a higher star rating as greater hot water savings will be achieved. 				



Further information

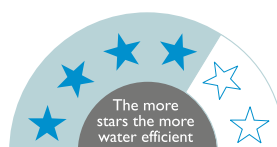
This fact sheet is designed to inform you about specific water efficiency measures for your small business. Further information on becoming a Business Watersaver can be accessed from the sources listed below.

- Sign up to receive the Allconnex Water 'Water Biz' business e-newsletter and be kept up to date with:
 - permanent water conservation measures
 - water saving tips & product innovations
 - financial assistance opportunities
 - competitions & initiatives
 - complimentary prompt materials for staff and visitors
 - State Government initiatives and updates
- The Queensland Water Commission provides information on sustainability programs including Water Efficiency Management Plans and government water rebates – visit qwc.qld.gov.au.
- Smart Approved WaterMark has a list of water efficient products and services – visit smartwatermark.org.
- The Water Efficiency Labelling and Standards (WELS) Scheme makes it easy to compare water consumption and star ratings of registered appliances – visit waterrating.gov.au.
- The Master Plumbers and Mechanical Services Association of Australia can help you locate your nearest GreenPlumber. These professionals have received training in water efficient products and their installation – visit greenplumbers.com.au or call 1300 368 519.

Did you know?

- If your restaurant or cafe has a urinal you must ensure it is a water efficient system in accordance with Queensland Water Commission performance requirements.
- Water efficient urinal system means: a combination of a urinal and a urinal control flushing mechanism that is:
 - rated four star or better under the Australian Water Efficiency Labelling and Standards Scheme; or
 - flushing of no more than 1.5 litres per stall or 600 millimetres width of continuous wall which is initiated automatically; triggered by user presence; or with the ability to delay flush initiation by time or triggers; or
 - flushing of no more than 1.5 litres per stall or 600 millimetres width of continuous wall which is activated by cord, chain, button or other control; or
- A urinal system that is operated with a maximum daily water use of 10 litres per stall or 600 millimetres of continuous wall.

Waterless urinals are also an option and should be considered.



Look out for the WELS 'star rating' label when you buy your new appliance and check waterrating.gov.au for a list of water efficient products that can save money and help the environment.

Water restrictions

Saving water is everyone's business. Ensure you're up to date on the current water restrictions, so you continue to use water efficiently.

Visit qwc.qld.gov.au for the latest water restriction information.

Visit us at allconnex.com.au

Allconnex Water would like to thank the following organisations for their contribution to the development of this fact sheet: Queensland Water Commission, *Water Use in the Food Services Industry fact sheet*; Brisbane City Council, *Commercial Kitchens fact sheet* and *Water Efficiency for Food Service Businesses fact sheet*; Environmental Protection Agency, *Eco-efficient food!: Save Money While Saving the Environment fact sheet* and *Eco Efficiency for Cafes fact sheet*; Sydney Water, *Wok Stove fact sheet*.