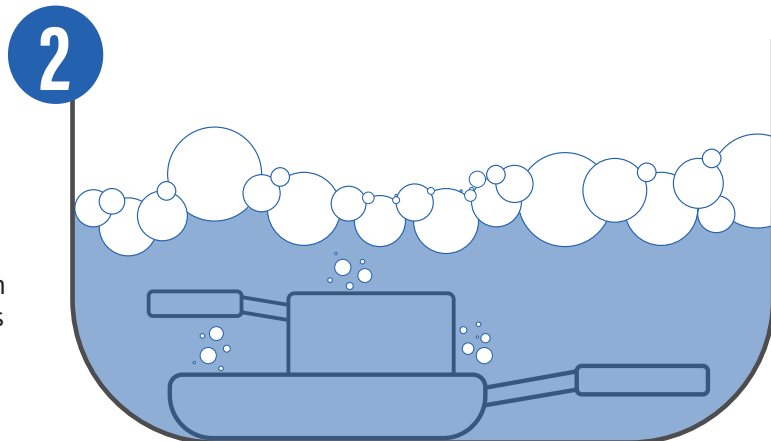


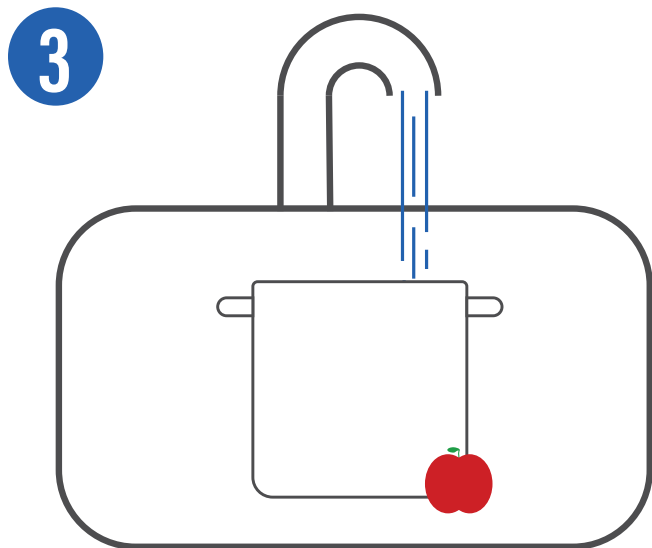
Water Conservation in Commercial Kitchens



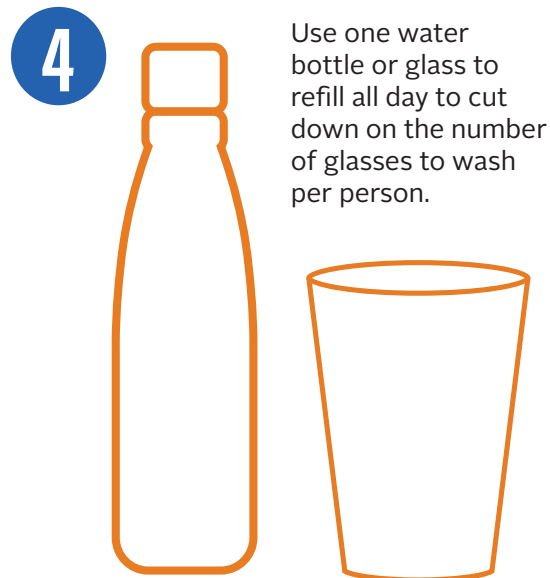
1 If you have a dishwasher use it over hand washing dishes. It uses less water than washing dishes by hand. Make sure it's a full load before running it, and you could save up to 3700 litres per month.



2 If you have to wash a few pots or pans by hand, turn the water off if you're not rinsing. Better yet, instead of running the water while you scrub pots and pans, soak them in soap and water.



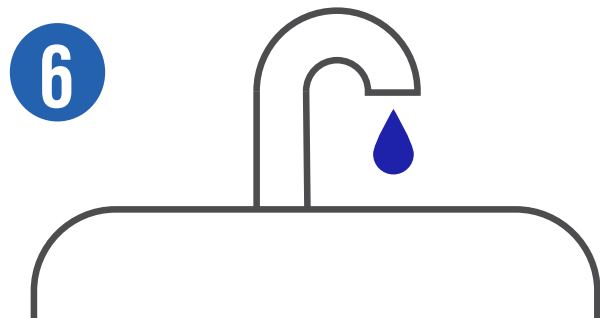
3 Wash fruits and vegetables in a pot of water rather than running the water over them. Defrost food in the refrigerator rather than under the faucet. Cook food in as little water as possible. This also helps retain more of the nutrients.



4 Use one water bottle or glass to refill all day to cut down on the number of glasses to wash per person.



5 Restaurants should consider offering water when requested versus proactively placing it on tables.



6 Check faucets and pipes for leaks. Leaks waste water 24 hours a day, seven days a week.