

WATER SAVINGS RESOURCES

Restaurants & Water Efficiency



Enroll in your water utility's **online portal** for easy water monitoring and **free leak alerts**.



Follow local irrigation rules for weekly watering limits and always with a **rain sensor**.



Invest in **water-saving toilets** and replace **toilet flappers** periodically.



Fix leaks promptly - even a tiny hole can waste thousands of gallons. You could **save up to \$1,500** a year on your water bill by stopping water waste.



Check out the [EPA's WaterSense Guide](#) for additional resources.



Visit

[Beaufort-Jasper Water & Sewer Authority](#)

[Broad Creek Public Service District,](#)

[Hilton Head Public Service District,](#)

or [South Island Public Service District.](#)

PRACTICAL TIPS FOR RESTAURANTS/BARS

Commercial Kitchens

STAFF EDUCATION:



Add signage to areas where there is a risk for water waste to encourage responsible use.



Educate team on water-saving practices such as turning off the tap when not in use and reporting leaks immediately.



Optimize dishwasher use by scraping food waste into the compost (if restaurant has) and only run the dishwasher when it is full.



Thaw frozen food overnight in the refrigerator instead of using running water. This is not only safer but reduces waste.



Upgrade equipment such as dishwashers, ice machines, and steam cookers to **ENERGY STAR** or **WaterSense** qualified models.



Use touchless faucets or motion sensor taps in restrooms to prevent water from being left running.



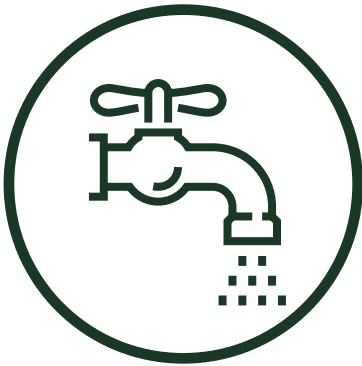
To prevent a commercial ice machine from wasting water, ensure the drain is not clogged, check that the float valve and drain pump are working correctly, and perform regular cleaning and maintenance. A clogged drain can cause the machine to overflow, while a malfunctioning float valve or pump can lead to constant drainage or a lack of drainage, causing the bin to fill with water. Consistent cleaning prevents scale and buildup that cause these issues.



For more information visit: [Saving Water in Restaurants](#)

USING OUR RESOURCES

Responsibly



Turn off the tap
when not in use



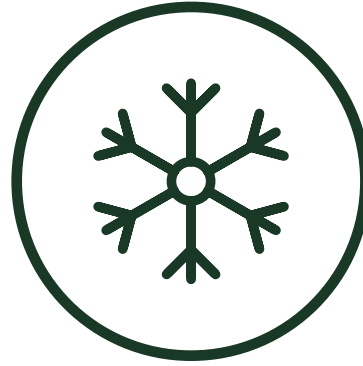
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