



SANTA CLARITA VALLEY RESTAURANT WATER CONSERVATION CHECKLIST

Restaurants are one of the biggest water users in the Santa Clarita Valley. The Castaic Lake Water Agency is constantly working to help local restaurants save water and money.

By making changes to daily operations, restaurants can help ensure a reliable water source in the coming years. Make a commitment to water conservation today and significantly lower water bills — and energy bills—by following the checklist below.



Train employees on water-saving procedures. Post signs at your restaurant to create awareness of your water conservation practices. A recent study by the National Restaurant Association shows many customers consider a food establishment's conservation efforts when choosing a restaurant.

Fully load dishwasher racks. Check the temperature pressure — if it is above 25 psi, you could be using more water than needed. You may need to turn dishwashers off when not in use.

Support water conservation efforts by only serving water to customers upon request.

Thaw frozen foods in the refrigerator instead of running water over them in the sink.

Adjust ice machines to dispense less ice if any is being wasted and do not use running water to melt ice.

Purchase appliances that carry the ENERGY STAR label. Install low-flow toilets and waterless urinals.

Detect and immediately repair all leaks. Leaks can be detected by periodically shutting off water valves and reading water meters. If a dial on the meter moves, there is a leak.

Sign up for a free commercial water use audit to determine how and where your restaurant uses water. A contractor will tour facilities, test equipment and review water use patterns. Following the survey, you will receive a report identifying water efficiency opportunities, recommended courses of action, estimated water savings, and a cost benefit analysis. For more information call 661-297-1600.

