



Board of Water Supply Food Service Walkthrough

Revision Date: July 2022

Food Service Profile	
Name of Establishment:	Date of Walkthrough:
Address:	
Total Square Footage:	Age of Construction of Facility:
Facility Contact:	Job Title:
E-mail:	Phone Number:
Who pays the water bill?	If the Landlord pays the water bill, is there a submeter?
Any known leaks?	Interested in a fee-based, professional water audit?

Measures	At Premises?		Notes on Existing Conditions (Type, Model Details, Age, Volume, Use, Location, etc.)	Rebate Description
	(Y/N)	Qty		
Kitchen				
Pre-Rinse Spray Valve				Flow-rate up to 1.28 gpm (Up to \$50)
Faucet Aerators				WaterSense® labeled aerators up to 1.5 gpm (Up to \$10)
Dishwasher				ENERGY STAR® Commercial Dishwasher (\$250)
Ice Machine				ENERGY STAR® Air Cooled Batch-Type and Continuous-Type Ice Machine (\$100)
Dipper Well				Flow-rate up to 0.3 gpm (Up to \$150)
Steam Cooker				NO CURRENT REBATE. ENERGY STAR® models save up to 90% more
Restroom				
Faucet Aerators				WaterSense® labeled aerators up to 1.5 gpm (Up to \$10)
Toilet				WaterSense® labeled toilet, up to 1.28 gpf (\$150)
Urinal				WaterSense® labeled urinal, up to 0.5 gpf (\$50)



Food Service Water Conservation - Best Management Practices

Best Management Practices	(Place an 'X' if Completed)			Notes
	NA	Evaluated	Implemented	
Kitchen				
Use dry floor cleaning methods and/or damp mopping, rather than hosing with water.				
Without compromising proper hand washing procedures for food handlers and employees, post signs in restrooms, restaurants and guest rooms encouraging water conservation.				
Reduce water pressure to less than 70 psi by installing pressure-reducing valves.				
Retrofit once-through water cooled refrigeration units, air conditioners and ice machines by using temperature controls and re-circulating chilled water loop system.				
Operate dishwasher only when full.				
Shut down or use standby mode for all continuous flow equipment between uses.				
Install automatic shutoffs so water doesn't run when garbage disposal or faucets are not in use.				
Do not use running water to melt unwanted ice or thaw frozen food; instead thaw frozen food in a refrigerator, microwave or water bath.				
Regularly check faucets, dishwashers, steam equipment, and other kitchen equipment for leaks.				
Regularly clean coils on the heat exchange unit of an ice machine to maintain efficiency.				
Clean ice machines periodically to remove lime and scale build up and sanitize them to kill bacteria and fungi.				
Set ice machine rinse cycles to the lowest possible frequency to provide sufficient ice quality; if available, use a sensor to initiate rinse cycle based on mineral content.				
Keep lids closed to keep cool air inside ice machines and maintain appropriate temperature.				
Replace old ice machines with ENERGY STAR certified models.				
Load steam cookers, steam kettles, and combination ovens to capacity; only use as many compartments as needed.				

Best Management Practices	(Place an 'X' if Completed)			Notes
	NA	Evaluated	Implemented	
Kitchen cont'd				
Replace gaskets and tighten hinges on steam equipment doors to provide a good seal to retain heat or steam.				
Use steam and combi-mode sparingly; maximize the use of hot air or convection mode.				
Turn ovens, cookers, and kettles off or down at slow times or when not in use; use a timer to return to standby mode after use; use standby mode only when necessary.				
Consider using a condensate return system to reduce potable water needed for make-up water in boiler-based equipment.				
Switch to connectionless combination ovens, steam cookers, and steam kettles whenever possible.				
Routinely check equipment cooling water lines for leaks and corrosion; inspect shutoff valves to ensure they are properly functioning.				
Replace old water-cooled wok stoves with waterless models.				
Install a push-button, metering faucet or undercounter dishwasher to clean utensils instead of using dipper wells.				
Train employees to use always-on clamps on pre-rinse spray valves only when necessary; encourage employees to report leaks and broken/loose parts.				
Hand scrape food from dishes or install food strainers, and use the scraps to compost food waste.				
Turn off water to food disposal systems during idle periods and when the kitchen is closed; consider installing a timer to stop the flow after 15 minutes, so users must reactivate it periodically.				
Operate disposal systems to only run cold water to minimize hot water and energy use.				
Retrofit disposal systems with load sensors that regulate water use based on the disposal motor's load. This can reduce idle flow rate.				
Replace food disposals with food pulpers or strainers to minimize water use.				
Extract and recirculate water within the food disposal system to use for pre-rinsing dishes, or use in a sluice trough instead of potable water.				
Load dishwashers to capacity before running.				

Best Management Practices	(Place an 'X' if Completed)			Notes
	NA	Evaluated	Implemented	
Kitchen cont'd				
Ensure manual fill valves close completely after the wash tank is full. Ensure valves and rinse nozzles are inspected and repaired periodically.				
For conveyor-type dishwashing machines, ensure the rinse bypass drain is adjusted so the wash tank is properly replenished during dishwashing operation.				
Install wash curtains to retain heat in conveyor-type dishwashing machines; operate conveyor-type machines in auto-mode to save energy.				
Ensure wash-down sprayers have a self-closing nozzle and are shut off when not in use.				
Restroom				
Regularly check all fixtures and valves for scaling and clean as needed.				
Test and calibrate all automatic- and sensor-flushing devices regularly to prevent double/phantom flushes.				
Check tank-type toilets for leaks, broken flappers, and other parts failures regularly.				
Display instructional signage with all dual-flush devices to ensure proper use.				
Check and adjust automatic sensor and metering faucets regularly to ensure accurate timing and delivery of water per cycle.				
References				
1. Hawaii Green Business Program. 2019. Green Restaurant and Foodservice Checklist. http://greenbusiness.hawaii.gov/wp-content/uploads/2019/10/Restaurant_Oct2019.pdf				
2. U.S. Environmental Protection Agency. 2017. WaterSense® Simple Water Assessment Checklist for Commercial and Institutional Facilities. https://www.epa.gov/sites/default/files/2017-01/documents/ws-commercial-water-assessment-checklist.pdf .				