

Water Conservation is Mandatory



In June 2015, Sweetwater Authority's Governing Board voted to amend its Drought Response Plan to include mandatory conservation

measures that are in alignment with the state-wide mandate to reduce water use.

Following these rules will help you avoid penalties and reduce your water bill.

- ◆ Only serve drinking water upon the customer's request
- ◆ Repair major water leaks immediately and minor leaks within 24 hours of discovery
- ◆ Use a broom, not water, to clean any hardscape, including patios, driveways and sidewalks, unless there is an immediate safety or sanitary hazard



For a complete list of water use restrictions, visit
www.sweetwater.org/droughtinfo



Additional Resources

Schedule a FREE water audit of your business by contacting the

**Sweetwater Authority
Water Efficiency Helpline**

Phone: (619) 409-6779

Email: waterefficiency@sweetwater.org

www.sweetwater.org/waterefficiency



Read the EPA's WaterSense at Work eBook for restaurant-specific water-saving tools

WaterSense at Work

www.epa.gov/watersense/commercial/docs/watersense_at_work/



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Water-Saving Resources for Restaurants



**Information and incentives
for making your restaurant
more water efficient**

Water Efficient Devices and Rebates for Restaurants

Most of a restaurant's water use occurs in the kitchen, for cooking and dishwashing. Restrooms follow kitchens as the main users of water in restaurants.

Luckily, there are rebates for many water efficient devices that can help restaurants save water and money.

Rebates from SoCalWater\$mart

For Kitchens:

- ◆ Connectionless Food Steamers: \$485/compartament
- ◆ Air-cooled Ice Machines: \$1,000/unit

For Restrooms:

- ◆ Premium High Efficiency Toilets: \$40/toilet
- ◆ Ultra-Low and Zero Water Urinals: \$200/urinal
- ◆ Plumbing Flow Control Valves: \$5/valve (minimum of 20)

REBATES ARE AVAILABLE ON A FIRST-COME, FIRST-SERVED BASIS UNTIL THE FUNDING IS EXHAUSTED



For rebate applications and a list of qualifying devices, visit www.socalwatersmart.com

Savings at the sink

Efficient dish washing can save restaurants lots of water. Follow these simple steps to stop those savings from going down the drain:



- ◆ Presoak all dishes in water or used washwater, instead of running water, to rinse them before cleaning in the dishwashing machine or conveyor system
- ◆ Use a brush or other tool to scrape dishes instead of rinsing under running water or with a sprayer
- ◆ Replace the sink's pre-rinse spray valve (PRSV) with a WaterSense labeled model to save water and money. Replacing one PRSV can save restaurants over \$100 per year. More info here: www.sweetwater.org/prsv

Call the Water Efficiency Helpline at (619) 409-6779 or email waterefficiency@sweetwater.org for more information on ways your business can save water

Additional Water-Saving Resources

Sweetwater Authority STEP Grant

Commercial customers in the Sweetwater Authority service area can apply for the Savings Through Efficiency Program (STEP) grant, which offers up to \$5,000 for equipment retrofits or innovative projects/devices which maximize water efficiency. Visit www.sweetwater.org/STEP for more information.

SDG&E Rebates

SDG&E's Energy Efficiency Business Rebates program can help restaurants offset the cost of installing energy and water-efficient food service equipment, including refrigerators, ice machines and food steamers. Visit www.sdge.com/rebates-finder/earn-rebates-your-improvements for application information.

Water Savings Incentive Program (WSIP)

The Metropolitan Water District's WSIP program offers incentives to commercial customers for replacing or installing new water-efficient equipment or for changing processes to improve water use. WSIP incentives are paid based on the amount of water saved, up to \$0.60 per 1,000 gallons saved per year over the project life, up to a maximum of 10 years. Visit www.bewaterwise.com/Water_Saving_Incentive_Program_Brochure_v08c.pdf for more information.