

# Don't Be a Drip!

## Watch For Leaks and Running Water

3  
energy tip



### THE OPPORTUNITY

Water is a valuable natural resource that we often waste, despite our best intentions. Faucets are left running or dripping; toilets may be leaky; irrigation system timers are out of calibration; and frozen foods might be improperly defrosted under running tap water.

Wasting water reduces your club's profitability while squandering a valued resource. Just ONE leaking restroom fixture can waste up to 200 gallons of water a day. Opportunities for water conservation may be found throughout your facility:

- Food defrosting/preparation
- Dish washing
- Pot scrubbing
- Restrooms
- Guestrooms
- Outdoor irrigation
- Health club water fountains

### WHAT'S THE IMPACT?

- A leak that is equivalent to 1/16th of an inch can cost you from \$3-\$5 a day
- If that leak is equivalent to 1/8th of an inch, the cost increases to \$12-\$15 a day
- Equivalent sales loss of over \$87,000 per year!\*

\* For every \$10 in energy cost you avoid, it's like gaining \$200 in sales

\*\* Based on 5,000 sq ft of dining facilities

Your Logo  
Here

OVER to See How You Can Stop Being a Drip



# Don't Be a Drip!

## What You, the Manager, Can Do

- Hold a team meeting and introduce the Tip; explain its importance; and show them how to implement it.
- **Stop, Look & Listen for Leaks!** First thing in the morning or just before closing, while no one else is in the restaurant and all of the water-using appliances are off, **listen to the plumbing system**. If you hear water running and can confirm it's a leak, great! If not, try to locate where the leaking sound is loudest...In either case, that sound you're hearing is money flowing down the drain. Call for maintenance.
- Alternatively, **if you know where the water meter is and you see it running when no water is in use**, you know you have a leak.
- Hang the "Don't Be a Drip!" theme posters in the employee restrooms, by the pan washers, and at the receiving area and by the schedule/time clock.

## What Your Team Can Do

- Only run the dishwasher when the rack is filled to capacity.
- If the dishwasher has a various cycle, use the appropriate one (eg Don't use the pot scrubbing cycle for glassware – it uses more energy and hot water).
- Always turn off faucets completely.
- Report missing faucet aerators to managers.
- Report leaks to managers, no matter how small.
- Never defrost product under running tap water.
- Make sure irrigation systems are working in accordance with a proper timer.