

# Water Conservation for the Food & Drink Industry



**Making small changes can make a big difference**

**By reducing the amount of water you use in your business, you will save on bills and help to conserve Ireland's precious water supply. Here are some steps you can take:**



Conduct a water audit to see where savings can be made



Appoint water stewards who will champion water conservation.



Don't leave taps running, a running tap can waste up to six litres of water per minute.



Invest in water efficient devices and appliances such as dual flush toilets, mixer taps and low flow showers.



Detect leaks and fix dripping taps or leaking toilets



Raise awareness amongst customers and employees with water conservation notices & signage.



Use benchmarks to compare with others in your industry to help identify water that is wasted through leaks or excessive usage.

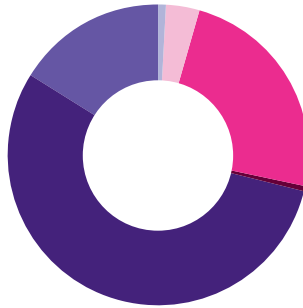
# How do you compare?

## Water use in offices



- Cleaning **1%**
- Washing **27%**
- Urinal flushing **20%**
- Canteen use **9%**
- WC flushing **43%**

## Water use in food manufacture



- Offices and kitchens **1%**
- Leaks and overflows **3.6%**
- Cooling towers **24%**
- Effluent treatment **0.4%**
- Processing/cleaning **55%**
- Boiler house **16%**

## Water use in hotels



### Average consumption per overnight guest:

- Hotels with swimming pools **301 litres**
- Hotels without swimming pools **85 litres**

Spot opportunities, take action and start saving.

Visit our dedicated hospitality water conservation page

[water.ie/businessconserve](http://water.ie/businessconserve)

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**Safeguarding our water for our future**