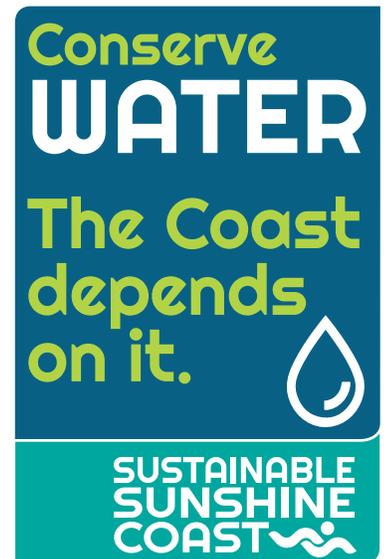


Take the WATER CONSERVATION PLEDGE!



Sunshine Coast Tourism is asking restaurants to continue to practice water conservation in 2021. With the busy summer season comes peak demands on our water system. Businesses like yours are in a great position to promote efficient water use through restaurant operations and staff engagement as we enter the season of sunshine and dry weather.

By joining the Water Conservation Pledge, you're supporting the region's goal of conserving our shared water resources and prolonging the available water supply for everyone. Thank you!



Join us for the Water Conservation Pledge in 3 simple steps



REVIEW YOUR 2019 WATER USAGE AND SET A GOAL.

Write it down below – Setting a conservation goal of 5 to 20% is doable. We've provided some steps below to get you started!



SET UP YOUR RESTAURANT FOR EFFICIENT WATER USE.

A simple upgrade, like replacing the pre-rinse spray valve in a dish pit or fixing a leak, can result in big water savings.



PROMOTE A CULTURE OF CONSERVATION.

Schedule a time to review with house and kitchen staff how water conservation practices are incorporated into your daily operations. Display the Every Drop Counts window decal and web badge. Share **#sustainablesunshinecoast** social media posts with your actions!

The following pages contain further information on reducing water use in restaurants. Need support in reviewing your water meter data, finding water efficiency resources, or sharing the message with staff? We're here to help with your water conservation efforts, contact us at any time.

We want to hear your success stories too!

Send us your water questions and updates to: sustainable@sunshinecoastcanada.com.



Review your 2019 water usage

HOW MUCH IS MY BUSINESS USING?

Due to COVID-19 closures last summer, use your 2019 data to set goals for 2021 water conservation. SCRD water users can access utility information and historical consumptions at scrd.ca/myscrd.ca

- Total Consumption: July to September 2019 _____ Litres
- Daily Consumption: July to September 2019 _____ Litres per day

Restaurant water usage can be benchmarked (i.e. a standardized value) using a variety of measures which provide a measure of how efficiently water is used. To find out how efficiently your Restaurant or Café is using water - you can choose between two different measures:

- your restaurant floor area (square meter or square feet) OR
- seating capacity.

Recent values from restaurants and microbreweries in Metro Vancouver.

Benchmark Type	Average Usage	Current Best Practice
Floor Area	29.1 L/day/sq m or 2.70 L/day/sq ft	23.7 L/day/sq m or 2.2 L/day/sq ft
Seating Capacity* <small>*total seats, not total customers</small>	87.1 L/day/seat	74.4 L/day/seat

Source: Water Benchmarking Study: Restaurants and Microbreweries in the City of Vancouver, K. Sirikan

2019 WATER CONSUMPTION

- A. Total Consumption: July to Sept 2019 _____ Litres
- B. Number of Days Restaurant open: July to Sept 2019 _____ Days
- C. Divide A by B = Daily Use Summer 2019 _____ Litres / day
- D. Floor Area in your restaurant _____ sq m or sq ft
- E. Seating capacity in your restaurant _____ # of seats

CALCULATE 2019 WATER CONSUMPTION BY FLOOR AREA:

Divide C by D (note whether in sq m or sq ft): _____ (A)

CALCULATE 2019 WATER CONSUMPTION BY SEATS

Divide C by E: _____ (B)

SET A WATER CONSERVATION GOAL

A conservative goal is more attainable (e.g. 5% to 20%)

My goal for 2021: _____



Calculate your 2021 Savings in October

2021 WATER CONSUMPTION

- A. Total Consumption: July to Sept 2021 _____ Litres
- B. Number of Days Restaurant open: July to Sept 2021 _____ Days
- C. Divide A by B = Daily Use Summer 2021 _____ Litres / day
- D. Floor Area in your restaurant _____ sq m or sq ft
- E. Seating capacity in your restaurant _____ # of seats

CALCULATE 2021 WATER CONSUMPTION BY FLOOR AREA:

Divide C by D (note whether in sq m or sq ft): _____ (A)

CALCULATE 2021 WATER CONSUMPTION BY SEATS

Divide C by E: _____ (B)

CALCULATE SAVINGS %

1. Subtract 2021 Water Consumption rate from your 2019 value

By Floor Area: $A - C = \text{_____} (E)$

OR By Seats: $B - D = \text{_____} (F)$

2. Divide the difference by your 2019 value

By Floor Area: $E / A = \text{_____} \times 100 = \text{_____} \% \text{ Savings}$

OR By Seats: $F / B = \text{_____} \times 100 = \text{_____} \% \text{ Savings}$

How did you do?

If you find a savings now or in Fall 2021, we would love to hear about it. We know this has been an exceptionally challenging year and a half. Taking a step in this direction should be celebrated!

We can provide suggestions for next season that help improve your outcomes at minimal or no cost. sustainable@sunshinecoastcanada.com

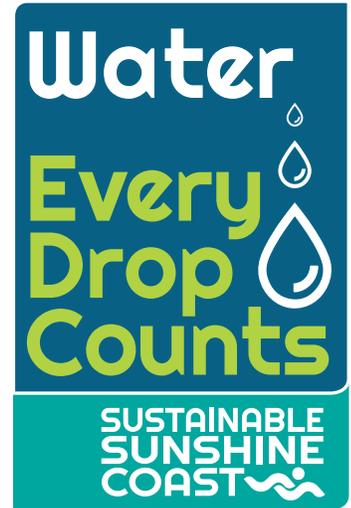
Set up your restaurant for efficient water use

Is there an upgrade at your restaurant that could lead to a big reduction in water use in 2021? Tackle the most affordable steps first like tap and spray aerators.

-  **Pre-Rinse Spray Valve.** Update the pre-rinse spray valve in your dish pit. These valves account for nearly 1/3 of water use in a commercial kitchen.
-  **Prep Sinks.** Install aerators on prep sink faucets.
-  **Dishwashers and water-cooled ice machines.** Upgrade to Energy Star models. Old, water-cooled ice machines use 400L of water to make 45 kg of ice.
-  **Steamers.** Replace a boiler-style steamer with a self-contained steamer for 90% water savings, approximately 600,000L of drinking water a year.
-  **Equipment that discharges water continuously** (dipper wells, pasta cookers, wok stoves). Use lower flow rates, turn off when possible, or upgrade to efficient models.
-  **Restrooms.** Install low flow options for toilets, urinals, and faucets.
-  **Maintain equipment and fix leaks.** Check that auto-tap sensors and toilets are operating properly. One dripping faucet can waste over 1,000L of drinking water a year
-  **We'd love to hear from you.** Are you doing something you think we should know about? Please let us know so we can spread the word via #sustainablesunshinecoast. We're featuring several businesses in summer profiles. Reach out via sustainable@sunshinecoastcanada.com.

Typical water savings from upgrading to Energy Star models

Equipment	Typical water savings
Pre-rinse spray valve	55–65%
Commercial dishwasher	25%
Commercial ice machine – air cooled	10% (compared with air-cooled models)
Commercial steamer	90%



Staff Roles

Our restaurant is participating in a Water Conservation Pledge this summer. Water is an integral part of the Sunshine Coast lifestyle and every drop counts. In our hot and dry summers, businesses are asked to conserve water to allow the community to meet the high water demands during the peak times of visitors and summer activities.

Here are tips for minimizing water use at our restaurant. Please ask your manager for further details on water conservation in our community.

Thank you for helping us conserve this precious resource!



OUR WATER CONSERVATION GOAL FOR SUMMER 2021: _____

Kitchen	Outdoor
<ul style="list-style-type: none"> • Turn off taps when not in use. • Rinse food in basin or sanitized and plugged sink. • Thaw frozen food in the fridge. Do not use running water to thaw items. • Practice conservative water use in food preparation and when using appliances with continuously running water. • Communicate leaks and equipment maintenance needs. 	<ul style="list-style-type: none"> • Make an outdoor water use plan. • Plan outdoor power washing and window washing in March/April or October. • Landscape with drought tolerant non-invasive plants
Dishwasher	Front of House
<ul style="list-style-type: none"> • Hand scrape or soak dishware to eliminate excessive rinsing before loading into the dishwasher. • Check dishwasher fill valve and rinse bypass drain are functioning properly. 	<ul style="list-style-type: none"> • Provide drinking water in bottles or carafes – if space allows, store in fridge. • Recycle water that would go down the drain for outdoor watering. • Accept clean reusable dishes/cups from customers to reduce solid waste.
Cleaning and Laundry	Restrooms
<ul style="list-style-type: none"> • Dry sweep floors and outdoors. Use a mop and a bucket instead of hosing (except for public health and safety). • Run full loads of linens. 	<ul style="list-style-type: none"> • Communicate any leaking toilets or taps to manager