

Best Practice Guidelines for Water Usage in Catering Industry

English Version
November 2016





Introduction

The Government has promulgated the Total Water Management (TWM) strategy in Hong Kong putting emphasis on containing the growth of water demand through conservation and strengthening our water supply management. With a view to achieving sustainability of water resources, in collaboration with all stakeholders concerned, Water Supplies Department (WSD) has been promoting water conservation actively and providing support for non-domestic sectors to enhance their water use efficiency, thereby reducing their water consumption.

To enhance water use efficiency in the catering industry, WSD has developed a set of Best Practice Guidelines (BPG) to the industry practitioners for reference. It is expected that the catering industry could implement the water use efficiency measures in their daily operation.

Objective of BPG

The aim of the BPG is to set out water saving measures applicable to the catering industry. The BPG summarises water use efficiency practices for the local catering industry operation, making reference to the experience of other countries.

Measures for Enhancing Water Use Efficiency

Water conservation can be achieved through adopting water saving measures in different aspects of operation, including general operation, maintenance, kitchen operation and dining area operation.

Best Practices - General Operation



Educate employees /
remind customers to enhance
their awareness on water conservation
(e.g. through providing appropriate training
to staff and displaying water saving notices /
stickers at appropriate locations)

Encourage employees to make suggestions on
water conservation through a reward scheme

Assign employee(s) to monitor water use

Review the water consumption data from water bills
regularly to establish water saving measures and
evaluate their effectiveness

Best Practices - Maintenance

Inspect water mains regularly and rectify leakage promptly

Inspect taps and shower heads regularly and repair any dripping promptly

Install flow controllers in plumbing fixtures

Turn off taps and shower heads when they are not in use



Install pedal or knee-control valves to ease the on / off control by staff

Retrofit aged appliances and fixtures with high water use efficiency models

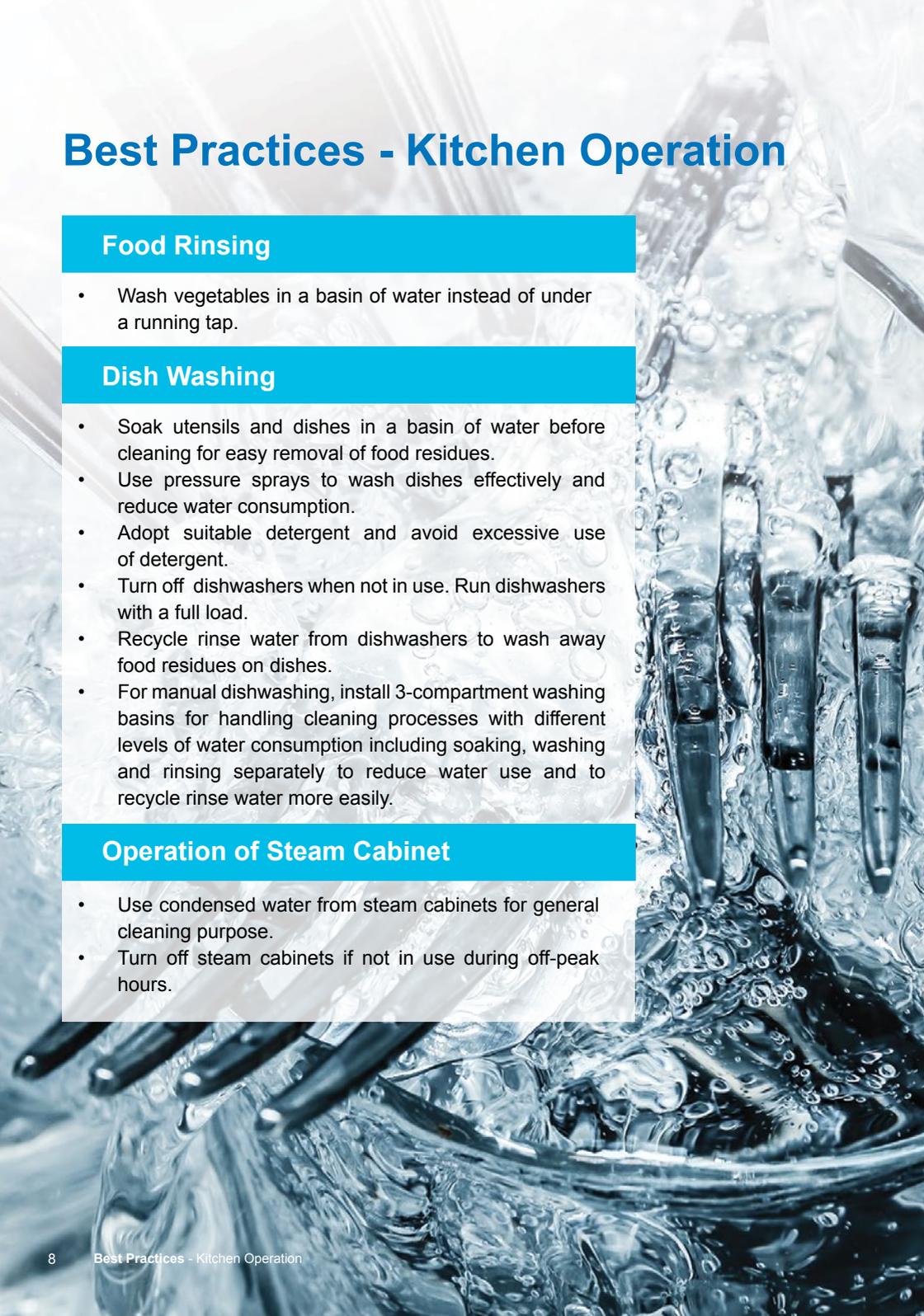




Best Practices Kitchen Operation



Best Practices - Kitchen Operation



Food Rinsing

- Wash vegetables in a basin of water instead of under a running tap.

Dish Washing

- Soak utensils and dishes in a basin of water before cleaning for easy removal of food residues.
- Use pressure sprays to wash dishes effectively and reduce water consumption.
- Adopt suitable detergent and avoid excessive use of detergent.
- Turn off dishwashers when not in use. Run dishwashers with a full load.
- Recycle rinse water from dishwashers to wash away food residues on dishes.
- For manual dishwashing, install 3-compartment washing basins for handling cleaning processes with different levels of water consumption including soaking, washing and rinsing separately to reduce water use and to recycle rinse water more easily.

Operation of Steam Cabinet

- Use condensed water from steam cabinets for general cleaning purpose.
- Turn off steam cabinets if not in use during off-peak hours.

Comparison between New and Old Models of Kitchen Appliances

	Old Standard	New Standard	Water Saving Efficiency
 <p>Dishwasher</p>	5.3 L/rack	2.6 L/rack	2.7 L/rack
 <p>Pre-rinse spray valve</p>	7.5-19 L/min	6 L/min	1.5-13 L/min
 <p>Steam cabinet</p>	95-132 L/hr	7.5 L/hr	87.5-124.5 L/hr
 <p>Ice maker</p>	5.7 L/lb	1.1 L/lb	4.6 L/lb

Steam Recovery Cabinet

- Through the 'heat exchange' process, transform the heat of emitting steam to heat energy.
- The heat energy collected can then be used to heat up tap water which can be used by kitchen appliances like steam cabinets, dishwashers and heaters etc.
- The steam can be transformed to condensed water for general cleaning purpose.

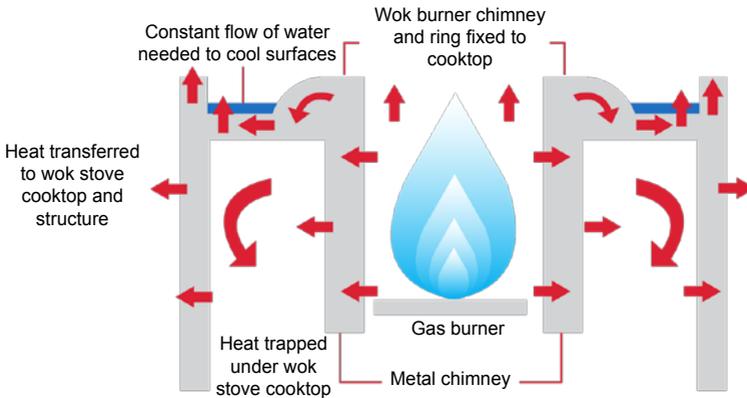


- ✓ Retrofit aged kitchen appliances with high water use efficiency models and steam recovery cabinets to reduce water consumption.

Type of Wok Stove

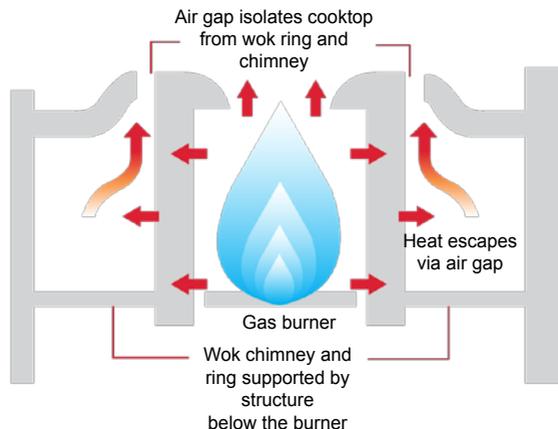
Water-cooled wok stove

- Water-cooled wok stove has one or more taps which are rarely turned off, for cooling the cooktop. These continuous running taps consume large amounts of water.



Air-cooled wok stove

- The air-cooled wok stove consists of an air gap which isolates the cooktop from the wok ring and chimney, so that heat can escape via the gap and eliminate the need of water to cool down the stove.

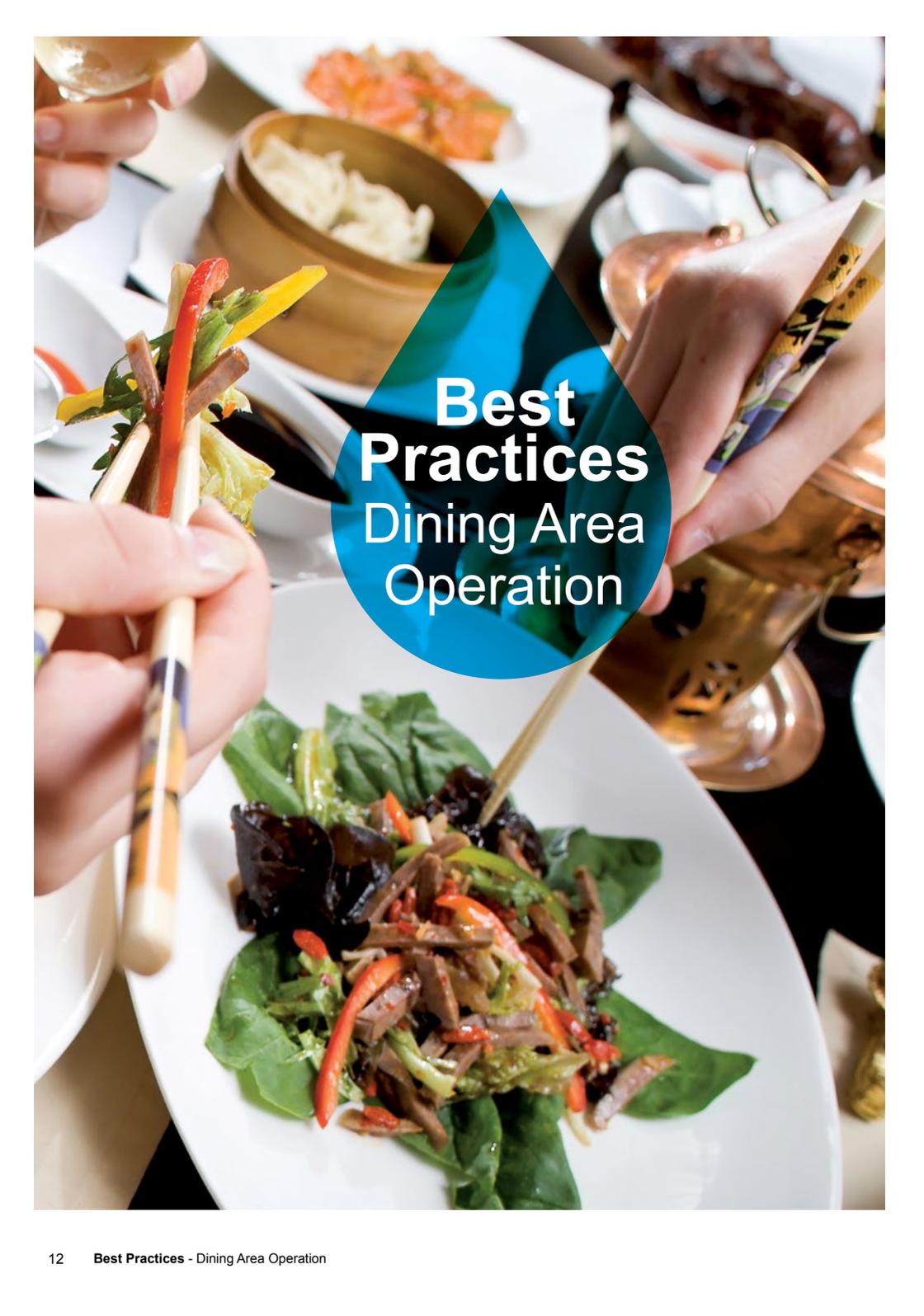


- ✓ Retrofit aged wok stoves with air-cooled wok stoves to reduce water consumption.

Food Defrosting

- Natural Defrosting - Wrap frozen food in cling film and take it from the freezer to the refrigerator (0 to 4 °C) for pre-defrosting.
- Aerated Defrosting - Install an air pump to the defrosting sink to create currents which keep the frozen food rotating in the sink. The defrosting process can then be speeded up. This method can significantly reduce water consumption compared with defrosting under a running tap.





Best Practices Dining Area Operation

Best Practices - Dining Area Operation

Serve / refill water only upon customers' request



Provide self-service drinking water station for customers

Provide basic dining utensils and serve extra utensils only upon customers' request



Replace bone plates and dining utensils only upon customers' request

Use powder cleaning agent to clean carpet instead of water or steam



Display water saving notices to raise customers' awareness on water conservation



Best Practices Checklist



Best Practices - Checklist

General Operation	Yes/No
Display water saving stickers and posters at appropriate locations to educate staff and enhance customers' awareness on water conservation, and provide appropriate training to staff.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Encourage employees to make suggestions on water conservation through a reward scheme.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Assign employee(s) to monitor water meter reading regularly or install data loggers to continuously record water meter reading. Separate sub-meters can also be installed to monitor individual water use. Water consumption record helps to identify changes in water use.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Compare current water consumption with previous records from water bills regularly to identify areas that can be improved and to enhance water use efficiency.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Maintenance Operation	Yes/No
Inspect water mains regularly and rectify leakage promptly.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Inspect taps and shower heads regularly and repair any dripping promptly.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Turn off taps and shower heads when they are not in use.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Retrofit aged appliances and fixtures with high water use efficiency models to reduce water consumption.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Install flow controllers in plumbing fixtures if they cannot be retrofitted with high water use efficiency models to reduce water consumption.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Install pedal or knee-control valves to ease the on / off control by staff.	Yes <input type="checkbox"/> No <input type="checkbox"/>



Best Practices - Checklist

Kitchen Operation	Yes/No
Wash vegetables in a basin of water instead of under a running tap.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Soak utensils and dishes in a basin of water before cleaning for easy removal of food residues.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Use pressure sprays to wash dishes effectively and reduce water consumption.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Adopt suitable detergent and avoid excessive use of detergent.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Turn off dishwashers when not in use. Run dishwashers with a full load.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Recycle rinse water from dishwashers to wash away food residues on dishes.	Yes <input type="checkbox"/> No <input type="checkbox"/>
For manual dishwashing, install 3-compartment washing basins for handling cleaning processes with different levels of water consumption including soaking, washing and rinsing separately to reduce water use and to recycle rinse water more easily.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Use condensed water from steam cabinets for general cleaning purpose.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Turn off steam cabinets if not in use during off-peak hours.	Yes <input type="checkbox"/> No <input type="checkbox"/>



Best Practices - Checklist

Water Saving Kitchen Appliances	Yes/No
Retrofit aged kitchen appliances with high water use efficiency models and steam recovery cabinets to reduce water consumption.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Retrofit aged wok stoves with air-cooled wok stoves to reduce water consumption.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Install an air pump to assist in defrosting to reduce water consumption.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Dining Area Operation	Yes/No
Serve / refill water only upon customers' request.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Replace bone plates and dining utensils only upon customers' request.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Use powder cleaning agent to clean carpet instead of water or steam.	Yes <input type="checkbox"/> No <input type="checkbox"/>
Display water saving notices to raise customers' awareness on water conservation.	Yes <input type="checkbox"/> No <input type="checkbox"/>





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Contact Us

Your suggestions, comments and enquiries on this Best Practice Guidelines booklet are welcome. Please email your views to Water Supplies Department at waterconservation@wsd.gov.hk.

