

Ways to Save Water in the Kitchen

- Do not use running water to thaw frozen food. Defrost food in the refrigerator or microwave for water efficiency and food safety.
- Turn faucets off tightly.
- Report broken pipes or leaks immediately.
- Retrofit all faucets with low flow aerators.
- Implement a monthly leak detection regimen.
- Create an awareness of the need for water conservation with co-workers.
- Encourage your friends and neighbors to be part of a water conscious community.

Promote water conservation because it is the right thing to do. Try to do one thing each day that will result in a savings of water. Don't worry if the savings is minimal. Every drop counts and every person can make a difference. So tell your friends, neighbors and co-workers to "Turn it off" and "Keep it off".

Restaurant Pre-rinse Spray Nozzle Fixture Request Form

Date _____ Phone# _____

Facility Name _____

Address _____

_____ Zip Code _____

Manager Name _____

Email _____@_____

Premise # _____ Customer # _____

Seating Capacity _____ # of Tables _____

Water Fixture Count **(SPECIFY QUANTITY)**

___ Pre-Rinse Spray ___ Commercial Sink

___ Bar Sink ___ Kitchen Sink

___ Dishwashers ___ Showers

___ Bathroom Sinks ___ Toilets

___ Soda Fountain ___ Air Conditioning

___ Refrigerators ___ Freezers

___ Water Features ___ Clothes Washers

___ Reverse Osmosis System

___ Ice Machines (___water or ___air cooled)

___ Do you have a 'Water upon Request' program?



County of Maui
Department of
Water Supply

**Pre Rinse Spray
Trade Out Program
for Restaurants &
Kitchen Facilities**



Fisher 1.15 GPM Ultra-Spray

- Attaches quickly & simply
- Rugged 1-piece valve construction
- High strength bronze alloy squeeze handle
- Standard gaskets for easy replacement

The Maui County Department of Water Supply is providing FREE 1.15 gallon per minute (gpm) pre-rinse spray nozzles for restaurants, cafeterias, and other commercial food service providers. A low-flow pre-rinse spray nozzle is one of the easiest and most cost effective water saving devices available to food service operators.

Why is the Department of Water Supply offering FREE Pre-Rinse Spray Nozzles to Food Service Providers?

We want our customers to save water. The amount of energy and water used by pre-rinse spray nozzles is significant. The County of Maui's Department of Water Supply is offering a solution to help food service facilities save on hot water and sewer costs by replacing their pre-rinse kitchen sprayer with a new, high-efficiency, high-velocity spray nozzle. This includes schools, hospitals and cafeterias, as well as grocery stores and hotels.

Eligibility

In order to qualify for the Pre-Rinse Spray Nozzle Program, you must:

1. Be a Maui County Department of Water Supply customer.
2. Own or operate a restaurant or food service facility.
3. Have an existing pre-rinse assembly and a high-water use spray nozzle.

How can I participate?

1. Fill out the Spray Fixture Request form.
2. Bring filled out form to our office at:
Department of Water Supply
Water Resources and Planning
Division
2200 Main Street, Suite 102
Wailuku HI 96793
3. Pick up new spray nozzle at our office.
4. Drop off or mail your old inefficient spray nozzle.

463-3110 or 463-3108

Monday – Friday (except holidays)

7:45 am – 4:30 pm

**SAVE
WATER
AND
ENERGY**



The most obvious difference between a low flow pre-rinse spray nozzle and the old conventional pre-rinse sprayer is that the old, inefficient model will have numerous holes that water is sprayed through while a low flow model will force all of the water through one hole. Be aware that at first your hand rinsing motion will be altered due to the reduced holes. This program specifically applies to pre-rinse spray nozzle equipment intended for the food service industry.

