

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.