



Water Saving Policy

Objective: To promote sustainable water usage practices in our restaurants, reduce water consumption, and minimise our environmental impact while maintaining high standards of service and food quality.

Responsibility: The management team is responsible for implementing this policy, while all staff members are encouraged to contribute to our water-saving initiatives. Together, we can make a significant impact on our water usage and promote a sustainable future.

Policy Guidelines:

1. Water Use Monitoring:

- Regularly monitor and record water usage through water meters.
- Identify areas of high consumption and implement strategies to reduce usage.

2. Staff Training:

- Provide training for all staff on water conservation practices, including how to minimise water use in daily operations.
- Encourage staff to report any leaks or water wastage immediately.

3. Efficient Fixtures and Equipment:

- Install water-efficient fixtures, such as low-flow faucets and toilets, in all toilets and kitchens.
- Purchase dishwashers and washing machines that are water-efficient and have a EPC energy efficiency rating of A or B.

4. Dishwashing Practices:

- Encourage the use of commercial dishwashers over hand washing, ensuring they are run with full loads to maximise efficiency.
- Implement a two-compartment sink system for washing and rinsing dishes to minimise water use.

5. Food Preparation:

- Soak and rinse fruits and vegetables in a sink of water instead of running water continuously.
- Use food preparation methods that require less water, such as steaming instead of boiling.

6. Customer Engagement:

- Avoid selling bottled mineral water in preference to a tap water filtration system used for our chilled still and sparkling water.
- Provide information on our water conservation initiatives on website and social media

7. Regular Review and Improvement:

- Conduct regular reviews of water usage and conservation practices to identify areas for improvement.
- Set annual targets for reducing water consumption and report progress to staff