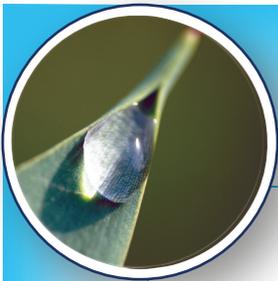


Every Drop Counts

Smart Water Use

www.nysefc.org/smartwateruse



Tips for Health Care Facilities

Please note that these suggested measures are not intended to supersede more stringent federal, state, Tribal, or local health and safety regulations.

General

- Assign an employee to monitor water use and waste.
- Conduct contests for employees (e.g., posters, slogans, or conservation ideas).
- Determine other methods of water conservation.
- Determine the quantity and purpose of water being used.
- Increase employee awareness of water conservation.
- Install signs encouraging water conservation in employee and customer restrooms.
- Install signs encouraging water conservation in patient and nonpatient rooms and restrooms.
- Read water meter weekly to monitor success of water conservation efforts.
- Seek employee suggestions on water conservation; locate suggestion boxes in prominent areas.
- Use paper cups for drinking water instead of free-flowing drinking fountains.
- When cleaning with water is necessary, use budgeted amounts.

Maintenance

- Avoid excessive boiler and air conditioner blow down. Monitor total dissolved solids levels and blow down only when needed.
- Check water supply system for leaks and turn off any unnecessary flows.
- Discontinue water circulation pumping in unoccupied areas.
- Ensure return of steam condensate to the feed water tank for re- use.
- Install flow reducers and faucet aerators in all plumbing fixtures whenever possible.
- Keep hot water pipes insulated.
- Minimize the water used in cooling equipment in accordance with manufacturers recommendations. Shut off cooling units when not needed.
- Reduce the water used in toilet flushing by either adjusting the vacuum flush mechanism or installing toilet tank displacement devices (dams, bottles, or bags).
- Repair dripping faucets, showers and continuously running or leaking toilets.
- Shut off spray coil units, except where humidity in critical areas cannot be maintained by other means or where the units are used to reduce chiller operation.
- Shut off water supply to equipment and rooms not in use.

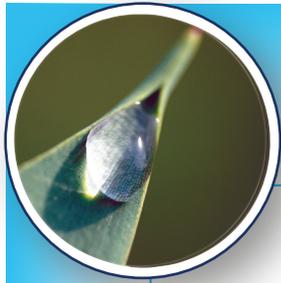
continued



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- As fixtures wear out, replace them with water saving models.
- Operations
- As appliances or fixtures wear out, replace with water-saving models.
- Overhaul faulty steam traps on sterilizers.
- Recover condensate from air conditioners, refrigerators, freezers, and ice machines; use it as make-up water.
- Recycle water where feasible, consistent with state and county requirements.
- Reduce the load on air conditioning units by shutting off air conditioning when and where it is not needed.
- Turn off water required for film processing or cooling in the X-ray department when not in use.
- Use full loads in sanitizer, sterilizer, dishwasher, and washing machine consistent with infection control requirements.
- Cafeteria and Kitchen Areas
- Turn off the continuous flow used to clean the drain trays of the coffee/milk/soda beverage island.
- Turn dishwasher off when not in use. Wash full loads only.
- Use water from steam tables to wash down cooking area.
- Do not use running water to melt ice or frozen foods. If necessary, use a basin of water.
- Use water-conserving ice makers.
- Provide table signs in cafeteria urging water conservation.
- Wash vegetables in a basin of water instead of using running water.
- Recycle rinse water from the dishwasher.
- Laundry Facilities
- Reprogram machines to eliminate a rinse or suds cycle, if possible, and if not restricted by health regulations.
- Reduce water levels, where possible, to minimize water required per load of washing.
- Wash full loads only.
- Evaluate wash formula and machine cycles for water use efficiency.

Outdoor Maintenance (including landscaping, pools and spas, turf management, and other outdoor water management issues)

- See the [Tips for Outdoor Maintenance](#) page for more information.

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