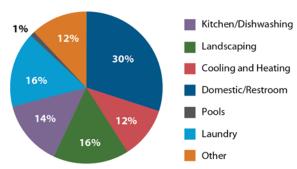




Commercial and institutional buildings use a large portion of municipally supplied water in the United States. With so many businesses making up the commercial and institutional sector, there are great opportunities to conserve water. WaterSense at Work: Best Management Practices for Commercial and Institutional Facilities promotes water-efficient techniques that can be applied across a wide range of facilities with varying water needs.

Water used in hotels and other lodging businesses accounts for approximately 15 percent of the total water use in commercial and institutional facilities in the United States. The largest uses of water in hotels are restrooms, laundry operations, landscaping, and kitchens.

End Uses of Water in Hotels



Created by analyzing data from: New Mexico Office of the State Engineer, American Water Works Association (AWWA), AWWA Research Foundation, and East Bay Municipal Utility District.

THE BUSINESS CASE FOR WATER EFFICIENCY

Over the past 10 years, the costs of water and wastewater services have risen at a rate well above the consumer price index. Business owners can expect these and other utility costs to continue to increase in order to offset the costs of replacing aging water supply systems.

Operating costs and environmental impacts are influenced by water use. Industry estimates suggest that implementing water-efficient practices in commercial



buildings can decrease operating costs by approximately 11 percent and energy and water use by 10 and 15 percent, respectively.²

High-performing water-using equipment and fixtures are now available that use at least 20 percent less water than conventional models. Hotel owners can also benefit by employing water-efficient practices through operational improvements and upgraded equipment. For example, instituting linen and towel reuse programs in guest rooms can help reduce the loads of laundry washed by 17 percent.³

Finally, environmental sustainability is a leading factor in purchasing decisions. Many municipalities and government agencies have requirements for meeting spaces that address water usage. Adopting water-efficient practices will allow hotel owners to meet these demands and position them for recognition from programs that identify eco-friendly and green hotels.

Putting Water Efficiency to Work

After upgrading its restroom fixtures with high-efficiency toilets, showerheads, and faucet aerators, a San Antonio, Texas, hotel is saving 7 million gallons of water and \$35,000 in water and sewer bills each year, with the added benefit of fewer maintenance calls from its 397 quest rooms.

WaterSense at Work provides tips to operate and upgrade hotels and other lodging facilities to become more competitive and improve their bottom line.

USING WATERSENSE AT WORK

Further information on operations, maintenance, and user education of equipment and processes within lodging facilities can be found in the following sections of WaterSense at Work: Best Management Practices for Commercial and Institutional Facilities:

- Section 1: Getting Started
- Section 2: Water Use Monitoring and Education
- Section 3: Sanitary Fixtures and Equipment
- Section 4: Commercial Kitchen Equipment
- Section 5: Outdoor Water Use
- Section 6: Mechanical Systems
- Section 7: Laboratory and Medical Equipment
- Section 8: Onsite Alternative Water Sources

Upgrade Guest Rooms



- Install WaterSense labeled faucets, showerheads, toilets, and flushing urinals where appropriate. These products have been independently certified to be at least 20 percent more water-efficient and perform as well or better than standard models.
- Upgrade or retrofit with efficient laundering equipment.
- Allow guests the option of reusing towels and bed linens in order to cut down on the amount of water used in laundry equipment.

Water Landscapes Wisely



- Design water-smart landscapes that provide beautiful surroundings while reducing water needed for irrigation.
- Improve irrigation efficiency by hiring a professional certified through a WaterSense labeled program to audit an existing system or design and install a water-efficient system.
- Cut down on water loss from evaporation, wind, and runoff by replacing existing clock timers with WaterSense labeled irrigation controllers.

Run an Efficient Kitchen



- Upgrade dishwashers, ice machines, and steam cookers to ENERGY STAR® qualified models where appropriate. These models reduce water and energy use by at least 10 percent by reusing water throughout cycles.
- Look for efficient pre-rinse spray valves, food disposal systems, combination ovens, steam kettles, and steam cookers to use significantly less water.
- Consider replacing equipment that typically discharges water continuously, such as dipper wells or wok stoves, with more efficient models or turning this equipment off when not in use.
- Educate users on proper dishware prep and loading techniques to reduce the overall amount of water used.

For more information or to download a copy of *WaterSense at Work*, visit the WaterSense website at www.epa.gov/watersense/commercial.

¹Dziegielewski, et al. 2000. Commercial and Institutional End Uses of Water. American Water Works Association Research Foundation.

²2009. Water Use in Buildings SmartMarket Report. McGraw-Hill Construction.

³ American Hotel & Lodging Association. Guideline #5. www.ahla.com/Green.aspx?id=24954.