

Hotel/motel A	
<b>Description of Operation</b> <ul style="list-style-type: none"> <li>• Building age 40 years</li> <li>• Employees 165</li> <li>• Approximately 51,000 square feet</li> <li>• 269 rooms</li> <li>• Swimming pool</li> <li>• Restaurant</li> <li>• Conference facility</li> </ul>	<b>Water Consumption Status</b> <ul style="list-style-type: none"> <li>• Guest room faucet aerators rated at 2.2 gallons per minute (gpm)</li> <li>• A low-flow pre-rinse spray nozzle was not installed</li> <li>• Alternative controls were not in place for kitchen faucets (e.g. foot control)</li> </ul>
<b>Current Use</b> <p style="text-align: center;">0.259 thousand gallons/square foot 49.3 thousand gallons/room</p>	

The case study indicates that Hotel/motel A is below average in its performance relative to the benchmarks developed in this study scoring in the 91<sup>st</sup> percentile by consumption per square foot and 82<sup>nd</sup> percentile by consumption per room. While this performance could be partly attributed to the facility having a pool, restaurant and conference facility, it also indicates that there are many opportunities for improved practices including, at a minimum:

- Replacing restroom faucet aerators with ones that use 0.5-1.0 gpm
- Install a 1.6 gpm pre-rinse spray nozzle
- Install foot-activated faucets where appropriate to save water and for hands-free convenience