Restaurant A	
Description of Operation • Building age >100 years • Employees 100 • Approximately 7,000 square feet • Seating capacity of 252 • Hours of operation about 8 a.m. to midnight seven days a week	Water Consumption Status • Most of the toilets are 3.5 gallon per flush (gpf) models • Most urinals are 1.6 gpf models • Restroom faucet aerators in excess 1.0 gallons per minute (gpm) • Two toilets were damaged and running during the assessment • Some kitchen faucets lacked aerators, others were rated in excess of 2.0 gpm • A low-flow pre-rinse spray nozzle was not installed • Alternative controls were not in place for kitchen faucets (e.g. foot control) • Two faucets in the kitchen were leaking • Two water cooled ice machines rated at 1,300 lbs/24 hours were in place
Performance 0.136 thousand gallons/square foot 3.368 thousand gallons/seat	

The case study indicates that Restaurant A performs well against the benchmarks developed in this study scoring in the 40th percentile by consumption per square foot and 18th percentile by consumption per seat. However, Restaurant A's water consumption status indicates that there are many opportunities for improved practices including:

- Replacing toilets with 1.6 gpf models
- Replacing urinals with 1.0 gpf or waterless urinal models
- Replacing restroom faucet aerators with ones that use 0.5-1.0 gpm
- Repairing toilet leaks
- Install or replace kitchen sink aerators with 2.5 gpm models where higher flow is needed and 1.5-2.0 gpm models elsewhere
- Install a 1.6 gpm pre-rinse spray nozzle
- Install foot-activated faucets where appropriate to save water and for hands-free convenience
- Repair leaking faucets
- When replacing water-cooled ice machines consider air-cooled alternatives

Despite respectable performance against the benchmark Restaurant A has a number of opportunities for improved water conservation. This may suggest that even more significant opportunity exists at those establishments that do not perform well against the benchmarks.