



水務署
Water Supplies Department

飲食業慳水小貼士

Water Saving Tips for Catering Industry



廚房 KITCHEN



請貼在廚房水龍頭附近
Please display near water tap




切勿長開水龍頭 浸洗慳水油污走

Wash vegetables and dishes in a **basin of water** instead of under a running tap

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滴惜仔 Water Save Dave | Q



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請貼在雪櫃當眼位置
Please display on refrigerator




自然解凍 咪俾水!!

Defrost naturally instead of under a running tap

Let It Go~

Let It Go~

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廚房 KITCHEN



閒置或待用記得

熄蒸櫃

Turn off steam cabinet if not in use



請貼在蒸櫃當眼位置
Please display on steam cabinet

用餐區 DINING AREA



顧客要求才 提供飲用水

Serve water only upon customers' request



請貼在提供飲用水的位置
對象：員工
Please display at
area serving drinks
Target: Staff

清潔工具及用品存放位置 STORAGE OF CLEANING TOOLS



善用清潔粉劑 地氈乾淨又環保

避免使用蒸氣或
熱水以減少浪費用水
Use powder cleaning agent instead
of water or steam to clean carpet



請貼在清潔工具及
用品存放位置
Please display at storage
of cleaning tools