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**Water Conservation Measures**

**1. Introduction**

This document outlines the water conservation measures implemented by [Company Name] (hereinafter referred to as "the Company") within its food production facilities (NIC Code: 10101 – Manufacture of Food Products). Water conservation is crucial for environmental sustainability and operational efficiency. This policy details the strategies employed to minimize water consumption while maintaining the highest standards of hygiene and food safety.

**2. Water Usage Assessment & Baseline Establishment**

* Step 1: Identify Key Water-Using Processes: A comprehensive assessment was conducted to identify all processes within the facility that significantly consume water. This included cleaning equipment (CIP), product processing, sanitation, boiler operations, and employee restrooms. Detailed measurements were recorded for each process over a period of [Number] weeks to establish a baseline water usage.
* Step 2: Data Analysis and Benchmarking: The collected data was analyzed to determine the total water consumption, identify high-consumption areas, and benchmark against industry best practices. This involved comparing our water usage per unit of production with similar facilities and identifying opportunities for improvement.
* Step 3: Establishing Water Consumption Targets: Based on the assessment and benchmarking, realistic and achievable water reduction targets were established. These targets were aligned with the Company's overall sustainability goals and were incorporated into the annual operational plan.

**3. Water Conservation Strategies**

**The following strategies were implemented to achieve our water conservation targets:**

* Leak Detection and Repair Program: A regular program was established to detect and promptly repair any leaks in pipes, fittings, and equipment. Employees are trained to report any suspected leaks immediately.
* Water-Efficient Equipment: We are progressively replacing older, less efficient equipment with newer models designed to minimize water consumption. This includes high-efficiency cleaning systems, low-flow faucets and toilets, and water-saving spray nozzles.
* Improved Cleaning Procedures: We optimized cleaning procedures to minimize water usage while maintaining hygiene standards. This involved implementing techniques such as pre-soaking, using lower water pressure, and recycling greywater where appropriate (subject to regulatory compliance).
* Water Recycling and Reuse: Feasible options for recycling and reusing water (e.g., for non-potable purposes like irrigation or boiler feedwater) were investigated and implemented where permissible and safe. A thorough risk assessment was conducted to ensure food safety and hygiene were not compromised.
* Employee Training and Awareness: All employees received training on water conservation best practices, emphasizing the importance of responsible water usage in their daily tasks.

**4. Compliance and Monitoring**

* Regulatory Compliance: All water conservation measures comply with relevant local, regional, and national regulations concerning water usage and wastewater discharge. Regular audits ensure continued compliance.
* Continuous Monitoring: Water usage is continuously monitored using automated metering systems. Data is regularly reviewed to track progress towards our water reduction targets and to identify any deviations from established procedures.
* Reporting and Documentation: Regular reports are generated to document water consumption, identify areas for improvement, and track the effectiveness of implemented measures. This information is shared with relevant stakeholders.

**5. Practical Guidelines**

* Regular inspection of all plumbing fixtures for leaks.
* Immediate reporting of any leaks or water wastage observed.
* Proper training of all employees on water conservation techniques specific to their roles.
* Utilization of water-saving equipment and appliances wherever possible.
* Optimization of cleaning and sanitation procedures to minimize water use.

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