

**LEED BD+C: Hospitality | v4 - LEED v4**

# Indoor water use reduction

## Possible 6 points

1 result in All .

### Intent

To reduce indoor water consumption.

### Requirements

Further reduce fixture and fitting water use from the calculated baseline in WE Prerequisite Indoor Water Use Reduction. Additional [potable water](#) savings can be earned above the prerequisite level using alternative water sources. Include fixtures and fittings necessary to meet the needs of the occupants. Some of these fittings and fixtures may be outside the tenant space (for Commercial Interiors) or project boundary (for New Construction). Points are awarded according to Table 1.

**Table 1. Points for reducing water use**

| Percentage reduction | Points (BD&C) | Points (Schools, Retail, Hospitality, Healthcare) | Points (ID&C) | Points (CI Retail) | Points (CI Hospitality) |
|----------------------|---------------|---|---------------|--------------------|-------------------------|
| 25%                  | 1             | 1   | 2             | 2                  | 2                       |
| 30%                  | 2             | 2   | 4             | 4                  | 4                       |
| 35%                  | 3             | 3   | 6             | 6                  | 6                       |
| 40%                  | 4             | 4   | 8             | 8                  | 8                       |
| 45%                  | 5             | 5   | 10            | 10                 | 10                      |
| 50%                  | 6             | --  | 12            | --                 | 11                      |

Meet the percentage reduction requirements above.

### AND

#### Appliance and [process water](#)

Install equipment within the project scope that meets the minimum requirements in Table 2, 3, 4, or 5. One point is awarded for meeting all applicable requirements in any one table. All applicable equipment listed in each table must meet the standard.

Schools, Retail, and Healthcare projects can earn a second point for meeting the requirements of two tables.

**Table 2. Compliant commercial washing machines**

To use Table 2, the project must process at least 120,000 lbs (57 606 kg) of laundry per year.

| Washing machine   | Requirement (IP units)   | Requirement (SI units) |
|---|--|------------------------|
| On-premise, minimum capacity 2,400 lbs (10 886 kg) per 8-hour shift | Maximum 1.8 gals per pound * Maximum 7 liters per 0.45 kilograms * |                        |

\* Based on equal quantities of heavy, medium, and light soil laundry.

**Table 3. Standards for commercial kitchen equipment**

To use Table 3, the project must serve at least 100 meals per day of operation. All process and appliance equipment listed in the category of kitchen equipment and present on the project must comply with the standards.

| Kitchen equipment   | Requirement (IP units)                | Requirement (SI units)   |
|---------------------|---------------------------------------|--|
| Dishwasher          | Undercounter                          | ENERGY STAR or performance equivalent  |
|                     | Stationary, single tank, door         | ENERGY STAR or performance equivalent  |
|                     | Single tank, conveyor                 | ENERGY STAR or performance equivalent  |
|                     | Multiple tank, conveyor               | ENERGY STAR or performance equivalent  |
|                     | Flight machine                        | ENERGY STAR or performance equivalent  |
| Food steamer        | Batch (no drain connection)           | ≤ 7.5 liters/hour/pan including condensate cooling water                               |
|                     | Cook-to-order (with drain connection) | ≤ 19 liters/hour/pan including condensate cooling water                                |
| Combination oven,   | Countertop or stand                   | ≤ 5.7 liters/hour/pan including condensate cooling water                               |
|                     | Roll-in                               | ≤ 5.7 liters/hour/pan including condensate cooling water                               |
| Food waste disposer | Disposer                              | 11–30 lpm, full load condition; 10-min automatic shutoff or 3.8 lpm, no-load condition |
|                     | Scrap collector                       | Maximum 7.6 lpm makeup water   |
|                     | Pulper                                | Maximum 7.6 lpm makeup water   |
|                     | Strainer basket                       | No additional water usage  |

gpm = gallons per minute  
 gph = gallons per hour  
 lpm = liters per minute  
 lph = liters per hour

**Table 4. Compliant laboratory and medical equipment**

To use Table 4, the project must be a medical or laboratory facility.

| Lab equipment                  | Requirement (IP units)   | Requirement (SI units)  |
|--------------------------------|--|---|
| Reverse-osmosis water purifier | 75% recovery   | 75% recovery  |
| Steam sterilizer               | For 60-inch sterilizer, 6.3 gal/U.S. tray<br>For 48-inch sterilizer, 7.5 gal/U.S. tray | For 1520-mm sterilizer, 28.5 liters/DIN tray<br>For 1220-mm sterilizer, 28.35 liters/DIN tray |
| Sterile process washer         | 0.35 gal/U.S. tray   | 1.3 liters/DIN tray   |

X-ray processor, 150 mm or more in any dimension Film processor water recycling unit  
Digital imager, all sizes No water use

**Table 5. Compliant municipal steam systems**

To use Table 5, the project must be connected to a municipal or district steam system that does not allow the return of steam condensate.

| <b>Steam system</b>                                      | <b>Standard</b>  |
|--|--|
| Steam condensate disposal                                | Cool municipally supplied steam condensate (no return) to drainage system with heat recovery system or reclaimed water |
| OR   |  |
| Reclaim and use steam condensate 100% recovery and reuse |  |