



Drought Water Conservation Restrictions

1. **Governor's Executive Directive 12 which includes the following:**
 - No irrigation of lawns and ornamental plants.
 - No washing of cars, off road equipment, and other vehicles unless necessary for operator safety.
 - No washing of any building exteriors, outside structure, streets, sidewalks and parking lots.
 - No routine watering of athletic field.
 - No recreation water use such as swimming pools.
 - No dust suppression with water sources other than treated wastewater.
 - Do not operate hoses without hand-operated nozzles.
 - Disconnect non essential ice machines.
 - Do not supply tap water at eating establishments unless requested.
 - Initiate work orders and repair leaks, drips, or other water losses.
 - Do not wash partial loads in washing machines and dish washers.
 - Do not use hoses for cleanup (i.e. do not use hose) unless required by health code.
2. **Each facility must abide by all local water restrictions (if more restrictive than Governor's Executive Directive 12 and new DOP measures**
3. **Each facility to read water meters at the same time each week to monitor water consumption.**

Data will be compiled and sent in as a part of Monthly Activity Report. List the average gallons per day of water used for the current month as well as the previous month. List the gallons per day per inmate for the previous month.
4. **Restrict inmates to one (5) minute shower per day.**

Each facility will set up a shower schedule that limits inmate access to the showers to a limited time frame that accounts for the number of inmates, number of shower heads and total time necessary for all inmates to get a 5 minute shower. Enforcement of this restriction will have to have staff

- oversight to prevent abuse by some inmates. Showers for physically challenged inmates will not be limited to a specific time limit due to their physical limitations. However, their shower time will be monitored to prevent water waste.
5. **Installation of low flow orifice plates at all facilities where plumbing system is compatible.**
 6. **Routine rounds by all facility staff to ensure that no faucets are left running. Identify any leaks and initiate work orders.**
 7. **Reducing mopping of all areas (except kitchen, restrooms & medical) to three times a week.**
 8. **Hand wash all showers and cell block areas. No use of hoses.**
 9. **Remove all outside water faucet handles.**
 10. **Control/minimize/monitor clothes washing in all facilities.**
 11. **Facilities with greenhouse operations with automatic misters will raise temperature in cool cells of greenhouse to 76° Fahrenheit to minimize plant misting.**
 12. **Facilities with greenhouse operations will install rain barrels wherever possible to water greenhouse vegetation. (Can be purchased through DOC Enterprise for \$45)**
 13. **Food Service Area Floors – Mop once per day at night. Damp mop spills only during day for safety and sanitation.**
 14. **No use of large containers full of water to clean floors or other food service areas.**
 15. **Keep large kettles empty when not in use. (No boiling huge kettles of water for “just in case” purposes)**
 16. **No thawing of food by the use of running water. Food is to be thawed by refrigeration only.**
 17. **Only fill serving line with water once a day. Use water for all three meals and skim any debris.**
 18. **No pressure washing in dining area.**
 19. **Install low flow devices for food service sinks.**
 20. **Use third compartment sink water (sanitizing compartment) for floor mopping.**
 21. **Food Service Managers make frequent rounds to identify leaks and to ensure that faucets are not left running. Identify and initiate work orders to repair all leaks.**