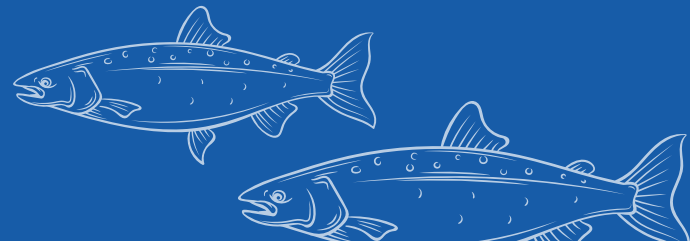


E&E Foods Case Study

WATER CONSERVATION PRACTICES



Water is a critical component of the operations at a fish supplying company like E&E Foods in Renton. E&E Foods produces, sources, and trades the full range of seafood products for wholesale and retail buyers. A significant part of the work at the Renton E&E Foods site is devoted to processing and packaging raw fish for customer sales.

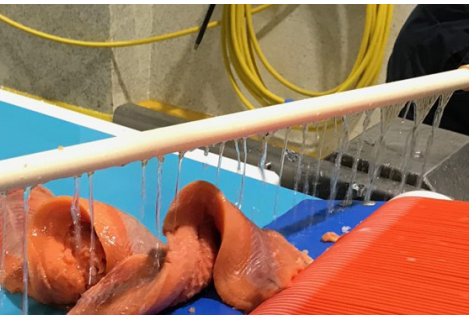
Water is used in many steps throughout the process, including chilling, cleaning, and packaging the fish, not to mention general maintenance of the facility. Water also plays a significant role in sanitation, which is a top priority in the fish processing industry.

E&E Foods reached out to their water utility, Seattle Public Utilities (SPU), to request a free water assessment which was available through the Saving Water Partnership.



One of the fish processing lines at E&E Foods.

Saving Water Partnership Water Conservation Assessments



This shows how some of the water used at the skinner runs off the conveyor onto the floor. By installing sleeves, that water waste can be blocked.

onsite or virtual evaluation of the agreed-upon areas of water use in a facility, including water-using fixtures, equipment, systems, and processes. Businesses may receive complimentary resources provided by the Water Specialist. These may include faucet aerators, leak detection tools, information about potential rebates (such as CIP system rebates), etc. Following the assessment, businesses will receive prioritized actions to reduce facility water use and save utility costs, such as equipment upgrades, operation and maintenance best management practices, and behavioral changes.

Saving Water Partnership's free water use assessments are a great way for businesses to get personalized recommendations for reducing water loss and increasing water efficiency in their buildings and their processes. These assessments can help identify projects that qualify for a retrofit rebate for up to 50% of project costs.

Any businesses whose water utility is a member of the Saving Water Partnership is eligible for a free,

E&E Foods Water Assessment Findings

The 2021 E&E Foods water assessment showed that by committing to 9 water conservation actions recommended by the Saving Water Partnership Water Specialist, the company could save approximately 1,893,031 gallons of water (around \$58,000 in costs/utility savings) per year! The SPU water assessment team recommended that E&E Foods take the following actions: Repair basin leak, install low flow faucet aerators, install low flow toilets, upgrade washing machine, install sensor in pinbone machine, retrofit skinner with sleeves, replace vac packs with chiller, use water brooms for cleaning, and install already purchased .125 gpf diaphragms and urinals.



The Saving Water Partnership is an organization comprised of 19 water utilities in King and Snohomish counties that share a common water supply.

Questions? Contact us!

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