



WATER CONSERVATION ALERT | EVERY DROP COUNTS

HOW TO WASH DISHES WITH LESS WATER

Use your two dishpans with the tap off. Paper plates, cups, and disposable utensils can reduce washing.



1. Scrape first

Put food scraps in the trash. Wipe grease off with a paper towel and throw it away instead of rinsing it down the drain.



2. Wash in the first basin

Use comfortably hot, soapy water. Start with glasses and lightly soiled items. Use only enough water for the batch.



3. Rinse in the second basin

Use clean water. Replace it when dirty, greasy, or sudsy. Keep the tap off while rinsing.



4. Air-dry and finish

Air-dry on a clean rack. Pour used dishwater down the sink drain, not into the toilet. Wash and dry both basins.

Keep food-contact items clean

Wash items that touched raw meat last, in fresh wash and rinse water. Sanitize cutting boards and utensils as directed on the sanitizer label.

Clear rinse water that is not greasy can become the next batch of wash water during the same session.

Report leaks or plumbing problems to your housing office. Not sure who that is? Ask your supervisor.

Stage 4 remains in effect. Use only the water you need.



Community updates and Everbridge alerts: scan the code or visit

[nps.gov/grca/getinvolved/
bright-angel-canyon-flood-community-recovery-and-resources.htm](https://nps.gov/grca/getinvolved/bright-angel-canyon-flood-community-recovery-and-resources.htm)

October 13, 2026 | AI-generated illustrative photos