

# The Realities of Water Use

your actual water footprint



A misting system uses approximately

**.75**  
GALLONS  
OF WATER PER GUEST  
during a one-hour meal

Every pound of California beef requires about

**2,464**  
GALLONS OF WATER  
TO PRODUCE

Lettuce, tomatoes, cucumbers, croutons and salad dressing found in a side salad takes between



**20-50**  
GALLONS OF WATER  
TO PRODUCE



That means that the patty in a quarter pound hamburger takes

**616**  
GALLONS OF WATER  
TO PRODUCE



An 8 oz glass of red wine with dinner takes

**58**  
GALLONS OF WATER TO PRODUCE



**29**  
GALLONS OF WATER

Enjoying an after-dinner coffee (8 oz) represents 29 gallons of water used during production.



A single trip to the restroom, on average, can use over

**5**  
GALLONS OF WATER

after flushing the toilet and washing your hands



**750+**  
GALLONS

VS



**.75**  
GALLONS

Sources: Restaurant.org, the Water Education Foundation, "The Water Footprint of Food", Twente Water Centre, University of Twente, the Netherlands

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