

FOODSERVICE WATER SPECIFICATIONS

Quality water is important to the foodservice industry. Water used to make coffee, espresso beverages, fountain beverages, drinking water and ice must be potable under local requirements and US-10(S6 .s)qk

APPLICATION	ATTRIBUTE	SPECIFICATION
Coffee and Espresso	Turbidity	Must not exceed 0.5 Nephelometric Turbidity Units
	Taste & Odor	Free from off-tastes and odors
	Total Chlorine	<0.05 ppm
	Iron	Not more than 0.25 ppm
	Total Alkalinity	Not more than 100 ppm
	Total Hardness	17 - 85 ppm
	Total Dissolved Solids	70 - 200 ppm
	pH	6.80 - 7.40
Fountain and Drinking Water	Turbidity	Must not exceed 0.5 Nephelometric Turbidity Units
	Taste & Odor	Free from off-tastes and odors
	Total Chlorine	<0.05 ppm
	Iron	Not more than 0.30 mg/l
	Total Alkalinity	Not more than 150 mg/l
	Total Hardness	Not more than 100 mg/l
	Total Dissolved Solids	Not more than 500 mg/l
	Sulfates	Not more than 250 mg/l
	Chlorides	Not more than 250 mg/l
	pH	6.50 - 8.50
Ice	Turbidity	Must not exceed 0.5 Nephelometric Turbidity Units
	Taste & Odor	Free from off-tastes and odors
	Total Chlorine	<0.05 ppm
	Iron	Not more than 0.25 ppm
	Total Alkalinity	<150 ppm
	Total Hardness	<85 ppm
	Total Dissolved Solids	70 - 200 ppm
	pH	6.80 - 7.40
	Chlorides	80 ppm

Water used on inlets to steamers or warewashers should meet quality requirements as specified by the equipment's manufacturer or as listed in the following table:

APPLICATION	ATTRIBUTE	SPECIFICATION
Steam	Turbidity	Must not exceed 0.50 Nephelometric Turbidity Units
	Taste & Odor	Free from off-tastes and odors
	Total Chlorine	<0.05 ppm
	Iron	Not more than 0.25 ppm
	Total Alkalinity	Not more than 100 ppm
	Total Hardness	17 - 85 ppm
	Total Dissolved Solids	25 - 75 ppm
	pH	6.80 - 7.40
	Chlorides	30 ppm