

**EXHIBIT 2-A**

**Preliminary List of Proposed Non-Residential Best Management Practices  
and Current and Proposed MPWMD Water Efficiency Requirements**

**Prepared by Stephanie Pintar, Water Demand Manager, 6/13/2012**

<b>Date Required</b>	<b>Current Requirements</b>	<b>Date Required</b>	<b>Proposed for Consideration in Ordinance 151, (Aug-Sep 2012)</b>	<b>Proposed Best Management Practices (BMPs) (As applicable. Required for new construction/remodels/additions)</b>
3/1/1988	All Non-Residential users are required to have Showerheads that flow at a maximum of 2.5 gpm, Washbasin faucets that flow at 2.5 gpm. All toilets that are not ULF must have 1 gallon per flush reduction devices installed.	12/31/13	Public Washbasins: 0.5 gpm	Current and proposed requirements, including HET (no exceptions), HEU and the following, as applicable:
8/1/1992	Drinking water service only upon request of a customer	12/31/13	Public Washbasins equipped with automatic shut off devices or sensor faucets: 0.25 gallons per cycle maximum	Instant-Access Hot Water System(s)
8/1/1992	Fountains, ponds, lakes and other ornamental uses must recirculate/recycle water	12/31/13	Private Washbasins (e.g., hotel or motel guest rooms and hospital patient rooms): 1.5 gpm	Insulated hot water pipes
8/1/1992	Site must comply with conservation requirements pursuant to Regulation XIV, Rule 142, Water Efficiency Standards (as applicable) and Regulation XV, Expanded Water Conservation and Standby Rationing Plan (as applicable)	12/31/13	All other sinks: 2.2 gpm	Waterbroom for outdoor cleaning of hardscapes (when necessary to maintain public health/safety)

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8/1/1992	Compliance with Water Waste and Non-Essential Water Use restrictions (MPWMD Rule 11)	12/31/13	High Efficiency Urinal retrofit requirement for Non-Residential (exception for Visitor Serving)	Commercial laundry utilizing ozone (recommended)
8/1/1992	Visitor-Serving Facilities shall provide written notice that drinking water is available only upon request. Notification of this requirement shall be provided on the table(s) or menu(s) of each facility. Visitor-Serving Facilities shall not provide drinking water from the Monterey Peninsula Water Resource System at the table unless specifically requested	12/31/13	2.0 gpm Showerhead flow rate for all Non-Residential	Employee training program
8/21/1997	It is considered Water Waste to drain and refill pools and spas except to prevent or correct structural damage or to comply with public health regulations, or upon prior approval of the MPWMD General Manager			Leak detection and repair program
10/1/1997	The owner and/or manager of each rental property must provide a pamphlet, brochure, or other literature to tenants that lists the water conservation requirements, including the Water Waste and Non-Essential Water Use regulations			Cooling Tower(s) w/ conductivity controller(s) (when possible) and have and use a water efficient operating plan

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10/1/1997	Visitor-Serving, Public and Quasi-Public facilities must display in visible locations in all restrooms, kitchens, and dining areas, placards or decals promoting public awareness of the need for water conservation and/or advising the public that waste of water is prohibited			Commercial washer-extractors and tunnel washers: 2 gallons of water used per pound of clothes is considered a "good" water efficiency standard. Systems should reuse final rinse water
8/1/1992	Potable water is not to be used for washing buildings, structures, driveways, patios, parking lots, tennis courts or other hard surfaces, except when health/safety are at risk			Reuse rinse water when practical (laundry, manufacturing, industrial, etc.)
3/1/1999	Adhere to odd/even watering days and times and other irrigating restrictions found in Rule 172			Water efficient food steamers (Food Service)
12/31/2000	Existing visitor-serving commercial uses must retrofit to ULF toilets			Connectionless combination ovens (Food Service)
1/1/2010	Rain Sensor & Soil Moisture Sensors on Automatic Irrigation Systems encouraged (rain sensor required for ownership/use change, remodel/addition, new construction)			Combination oven connected to a boiler: Water efficient model (5 gal per pan/hour at full mode) (Food Service)

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1/1/2010	Visitor-Serving Facilities must promote towel and linen reuse programs by providing written notice in the rooms, whereby towels and linens are changed every three days or as requested by action of the guest			Water Efficient Commercial Dishwasher(s) (Food Service)
1/1/2010	Facilities utilizing alternative sources of irrigation water (i.e. purified recycled water, Subpotable/ nonpotable Water, rainwater and Graywater, etc.) are encouraged to provide notice of the alternative supply, either by erecting a sign in compliance with local codes or by identifying the alternative supply in other venues such as in newsletters, websites, menus, etc.			Dipper Wells: Maximum use 1 gpm max w/ shut-off valve at each dipper well (Food Service/Ice Cream)
7/1/2010	Water Efficient Pre-Rinse Spray Valves required			Waterless wok stove(s) (Food Service)
12/31/2012	High Efficiency Toilets required in all Non-Residential uses. Exception for Visitor Serving Commercial, Public and Quasi-Public facilities that retrofit to ULF by 12/31/2000 and ULF toilets installed before 1/1/2010.			Equipment (i.e., the Water-Mizer™) that eliminates the need for tempering water on steam sterilizers (Medical/Dental/Veterinary/Industrial, etc.)
12/31/2012	High Efficiency Urinals (Visitor Serving)			Digital X-ray (large X-ray applications) (Medical/Dental/Veterinary/Industrial, etc.)

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12/31/2012	High Efficiency Clothes Washers (HECW) -- (some exceptions)			X-ray film processor recycling system (Medical/Dental/Veterinary/Industrial, etc.)
12/31/2012	Water Efficient Ice Machines (Visitor Serving)			Other BMPs by industry (See <u>Watersmart Guidebook</u> , Alliance for Water Efficiency)
12/31/2012	Retrofit deadline for 50% recycling at car washes.			
1/1/2014	Replacement of ULF with HET or UHET (when needed)			<p><b>BASIC EXTERIOR BMPs</b></p> <ul style="list-style-type: none"> <li>• Irrigation efficiency of 65%</li> <li>• MP rotator or similar high efficiency spray nozzles for lawn irrigation <ul style="list-style-type: none"> <li>o Should there be a lawn limit?</li> </ul> </li> <li>• Drip irrigation system that is functional</li> <li>• No leaks, breaks or dysfunctional emitters</li> <li>• Adequate mulch</li> <li>• Hydrozoned plants</li> <li>• Rain and soil moisture sensors on a Smart irrigation system that is maintained and adjusted as needed</li> <li>• Repair any swimming pool leaks</li> <li>• Stormwater capture and reuse encouraged</li> </ul>