

DO IT YOURSELF ENERGY SURVEY

EXPERIENCE THE EFFICIENCY
BY CONDUCTING THIS HANDS-ON ENERGY SURVEY.

FOUR SURVEY AREAS

- 1 Kitchen & Food Prep
- 2 Dining & Guest Experience
- 3 Rooftop & Exterior
- 4 Gardening & Landscaping



be
energy
wise



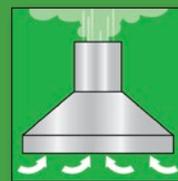
Refrigeration
6%



Lighting
13%



Sanitation
18%



HVAC
28%



Food Preparation
35%

FOODSERVICE IS ENERGY INTENSIVE. HERE'S WHERE THE ENERGY GOES!

California Utilities Partnering for Energy Efficiency. Visit us online at caenergywise.com



1 KITCHEN & FOOD PREP

Lighting



- Replace incandescent, halogen lamps, and compact fluorescent lamps with LEDs.
- Replace T12 and T8 fluorescent lamps with linear LED lamps.
- Clean lighting fixtures and remove unnecessary lamps (de-lamp) and disconnect their ballasts.*
- Install occupancy sensors and/or timers in isolated spaces such as store rooms.*
- Repair or replace twist-timer light controls.

HVAC



- Check thermostat settings and programming.
 - Set thermostat to 76°F for occupied cooling and 85°F for unoccupied. Turn off air conditioning fan during unoccupied hours.
 - Set thermostat to 68°F for occupied heating and 55°F for unoccupied (include pre-heating if necessary).
- Install programmable thermostats with WiFi feature for remote control. **
- Place fresh batteries in existing programmable thermostats.
- Turn off kitchen and dishwasher exhaust and make-up air fans when appliances are off.
- Consider variable-speed drives for kitchen exhaust and make-up air fans.
- Consider retrofitting existing hood with Demand Control Kitchen Ventilation.**
- Decommission exhaust fans that are no longer needed.
- Install side panels on exhaust hoods that fail to capture and contain heat and smoke.*
- Move four-way diffusers away from exhaust hoods.*
- Re-balance older ventilation systems.*
- Set heated make-air unit's duct thermostat to 55°F.
- Place appliances completely under their exhaust hoods.
- Place heavy-duty appliances (ranges and charbroilers) in the center of the hood.
- Reduce fire hazards by repairing or replacing damaged grease filters in exhaust hood.
- Clean grease filters per set schedule.

Sanitation



- Install a low-flow, pre-rinse spray valve at the pot-washing sink (<1.07GPM flow rate).**
- Repair all water leaks—especially hot water.
- Set water heater thermostat to proper temperature - usually 120°F to 140°F.
- Inspect the water heater's temperature-pressure relief valve for any leaks.
- Insulate hot water lines.**
- Place hot water recirculation line pump on a timer to shut it off during unoccupied hours.
- Survey hot water hose usage and reduce if possible.
- Use high pressure water brooms for floor wash down.**
- Turn off water to scoop wells and/or dipper wells when not needed.
- Replace once-through dipper wells with on-demand scoop rinse wells or heated utensil holders.
- Plan ahead and defrost products in refrigerators, discourage use of water to defrost products.
- Activate and maintain water heater automated flue damper.
- Inspect dishwasher heating elements for scale buildup and corrosion.
- Fully load dishwasher racks.
- Properly load dishwasher racks to reduce overflow of water.
- Turn off dishwasher conveyors and water troughs when possible.
- Turn off dishwasher tank heater when kitchen is closed.
- Consider a recirculating collection system for scrapping soiled dishes.
- Install water saving toilets / urinals.*
- Install low flow aerators on faucets.
- When replacing water heaters, specify condensing type water heaters.
- If replacing an ice machine, consider replacing with an air-cooled ice machine.
- If adding Reverse Osmosis water treatment, consider high efficiency versions.
- Consider using disposable sanitizer wipes.
- Consider installing motion sensing water fixtures (faucets, toilets, etc.).

Refrigeration



- Replace damaged refrigerator door gaskets.
- Install strip curtains and replace damaged strip curtains in walk-in boxes.
- Install door closers and repair or replace damaged door closers.
- Align refrigerator doors – ensure they close properly.
- Keep refrigerator doors, ice machine bin lids and prep table covers closed.
- Maintain good airflow around the walk-in boxes' evaporator. Remove boxes from front and any objects (plastic bags) from rear.
- Replace and insulate faulty walk-in freezer condensate drain line heater wire.
- Replace walk-in box with shaded pole or PSC evaporator fan motors with high-efficiency EC motors.
- Clean condenser coils.
- Clean walk-in boxes' evaporator coils.
- Check defrost time clocks and set properly.
- Check evaporator for icing. If ice is present, call a service company.
- Check walk-in box temperatures. Adjust temperature to proper setting.
- Observe remote condensing unit's refrigerant site glass - if bubbles = low charge / if clear = proper charge.*
- Turn off manually controlled door heaters.
- Purchase ENERGY STAR reach-in refrigerators and freezers.**
- Replace damaged cold suction line insulation.

Food Prep



- Implement an appliance start-up and shutdown schedule. Emphasize attention to broilers, ovens, griddles, rotisseries, pasta cookers and fryers.
- Turn off plug loads when possible. Emphasize attention to heat lamps, coffee warmers, holding cabinets, steam tables, plate warmers and conveyor toasters.
- Clean and repair range tops, replace missing knobs, adjust air shutters and pilot flame.
- Align oven and steamer doors and replace missing gaskets.
- Check for leaks in gas lines and valves.*
- Establish monthly equipment maintenance schedules.
- When possible, cook using a lid to save energy used.
- When purchasing new equipment, consider ENERGY STAR® & California Energy Wise listed models.

Observations - Kitchen & Food Prep

Lighting (Illumination)

HVAC

Refrigeration

Sanitation

Food Prep

* May require professional assistance.

2 DINING ROOM & GUEST EXPERIENCE

Lighting



- Replace incandescent, halogen lamps, and compact fluorescent lamps with LEDs.
- Replace T12 and T8 fluorescent lamps with linear LED lamps.
- Clean lighting fixtures and remove unnecessary lamps (de-lamp) and disconnect their ballasts.*
- Install LED retrofit lamp kits and/or new LED exit signs.
- Install occupancy sensors in restrooms and infrequently used rooms.*
- Install window film to block sun-generated heat, use high quality film and professional installer.* Note: energy payback is longer, however customer satisfaction is immediate.

HVAC



- Install programmable thermostats with WiFi feature for remote control.
- Check thermostat settings and programming:
 - Set thermostat to 76°F for occupied cooling and 85°F for unoccupied. Turn off air conditioning fan during unoccupied hours.
 - Set thermostat to 68°F for occupied heating and 55°F for unoccupied.
- Install programmable thermostats. Enable security lockout or use locking covers.
- Place fresh batteries in existing programmable thermostats.
- Install occupancy sensors to control restroom exhaust fan.
- Turn off restroom exhaust fans during unoccupied hours.
- Replace furnace filter per set schedule.

Observations - Dining Room & Guest Experience

Lighting (Illumination)

Air (HVAC)

4 GARDENING & LANDSCAPING

Gardening & Landscaping



- When considering a change in landscaping, consider replacing with an edible garden. The harvest can be used in your menu.
- Implement water conservation practices by using rain barrels.**
- If considering irrigation, use drip irrigation systems.
- Compost food waste and coffee grounds to fertilize your landscape.

Observations - Gardening & Landscaping

Gardening & Landscaping

REBATES FOR EQUIPMENT REPLACEMENT AND NEW CONSTRUCTION

Now is a great time to save on new foodservice equipment for your facility!

We offer rebates on qualified, high-efficiency equipment that can lower your annual operating costs without sacrificing performance.

For rebate applications and qualifying foodservice equipment lists, visit:

caenergywise.com/rebates/

TRY BEFORE YOU BUY

These California utilities provide equipment demos that allow you to experiment with a broad selection of energy-efficient foodservice equipment. The California Utilities' "Try Before You Buy" program helps ensure that when it comes to energy efficient foodservice equipment...

"You Love It BEFORE You Live with It".

For more information on the "Try Before You Buy" program, visit:

caenergywise.com/try-before-you-buy



** May be eligible for rebate.

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