**Energy Efficiency Check List**

**Food and Beverage service**

Cost-saving measures, productivity enhancements, and optimisation opportunities

February 2024

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| **ENGAGEMENT, TRAINING, AND STAFF AWARENESS** |
|  | Engage with your staff about being energy efficient and what this means:* Run an introductory session to update staff about energy saving and integrate into your induction training.
* Create a mechanism for staff to share their suggestions with you. Respond to comments and act on recommendations when feasible.
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|  | Make up an energy efficiency service list; what equipment needs to go on when, etc. |  |
| **MEASURING & SETTING TARGETS** |
|  | Monitor & track energy consumption (electricity, gas, petrol) as well as water usage monthly.  |  |
| Compare monthly energy consumption data to the same month a year prior and on a rolling 12-month basis to identify trends (i.e., increasing/decreasing energy consumption). |  |
| Set an energy use reduction goal/target. |   |
| Consider installing energy meters to allow you to track energy usage in more depth. |  |
| **EASY STEPS TO REDUCE ENERGY USE** |
| Turn equipment on/off | Do not turn equipment **on** until it is needed (i.e. dishwasher, ovens, gas hobs, exhaust fans, range hoods, lights, heaters).  |  |
| Ensure all computers are turned off when not in use. Consider putting them on sleep mode. |  |
| Turn off lights when not in use. |  |
| Do not leave gas hobs running all service, turn off between uses. |  |
| Lighting | Put time switches on lighting and heating. |  |
| Consider implementing sensors/automated lighting controls. |  |
| Consider replacing lighting with LED to save money.  |  |
| Water | Ensure there are no water leaks (especially hot water); survey taps to identify any leaks.  |  |
| Consider use of low flow valves where possible. |  |
| Equipment  | Use the right equipment for the job (i.e. pressure cooking, sous vide, right sized pot). |  |
| Implement appropriate scheduling to ensure equipment is cleaned and serviced regularly.  |  |
| Where possible, ensure heating equipment is not close to cooling equipment. |  |
| Fridges, freezers, and HVAC | Keep doors on fridges, chillers and freezers shut when not in use. |  |
| Check calibration of your oven thermostat to make sure it’s accurate & recalibrate annually.  |  |
| Check seals on fridges & freezer doors and replace if needed. |  |
| Check fridges, freezers, and HVAC systems are set for optimal working conditions stated in the manual or online.  |  |
| Consider using a suitably qualified contractor to ‘tune up’ refrigeration units and HVAC annually. |  |
| Keep windows and doors closed when running HVAC systems if possible. |  |
| **FUTURE PLANNING** |
|  | Develop an asset register capturing key details, such as:* Make
* Model
* Type of unit
* Age/year of install
* Power rating
* Efficiency
* Operating temperatures
 |  |
| Implement an asset replacement strategy to plan integration of energy efficient equipment. This includes kitchen equipment, lighting, fridges and freezers, any other energy using equipment. Consider what options are available for more efficient equipment & what the savings would be over the equipment’s operational life. Replace any old or broken equipment with more efficient equipment over time. |  |
| Plan ongoing workshops with staff on energy management training.  |  |

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| **Notes** |
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*EECA would like to thank Dale Bowie and Shepherd Elliott from The Development Kitchen for their help developing this checklist*.

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