



This checklist is a practical guide to help food and beverage service operators to look at both low and medium cost opportunities to save energy.

There are four sections within the checklist focusing on:

- 1. Measuring and setting targets
- 2. Easy steps to reduce energy use
- 3. Engagement, training, and staff awareness
- 4. Future planning

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TASK	DETAIL	COMPLETE?		
MEASURING AND SETTING TARGETS				
	Monitor and 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 <b>on</b> 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 LEDs 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.			
anditivac	Check calibration of your oven thermostat to make sure it's accurate and recalibrate annually.			
	Check seals on fridges and 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.			

TASK	DETAIL	COMPLETE?		
ENGAGEMENT, TRAINING, AND STAFF AWARENESS				
	<ul> <li>Engage with your staff about being energy efficient and what this means:</li> <li>Run an introductory session to update staff about energy saving and integrate into your induction training.</li> <li>Create a mechanism for staff to share their suggestions with you. Respond to comments and act on recommendations when feasible.</li> </ul>			
	Make up an energy efficiency service list; what equipment needs to go on when, etc.			
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 and 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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