



ENERGY CHECK LIST	v Done	TO DO	COMMENTS
Do you have a policy for future purchasing of Energy Star qualified lighting and equipment?			http://www.energystar.gov/index.cfm?c=products.pr_find_es_products
LIGHTS — USE DAYLIGHT WISELY			
Replace all incandescent lamps in back of house and exterior fixtures (at minimum) with compact fluorescent lamps (CFLs).			Potential savings 75% - Payback in less than a year.
Consider changing linear fluorescent lighting to T8's or T5's.			Research utility incentives in your area.
Replace all Exit Signs with LED lamps.			No brainer / 80% savings
Consider reflector hoods with LED's for table top lamps.			A reflector hood adds a nice quality to the light, and the pay-back is less than a year.
Replace incandescent bulbs in refrigerators and freezers.			Reduces heat output by 75%
LIGHTING MAINTENANCE - TURN OFF LIGHTS WHEN NOT NEEDED			
Clean light fixtures regularly.			Monthly
Set outdoor lighting controls using an on/off schedule.			Don't forget to change the schedule as daylight hours change
Install "Turn Off Lights" signs where needed.			Bathrooms, closets, utility areas
Turn on lights in active areas only.			Especially for early and late shift employees
Install occupancy sensors in utility closets...			...So these lights aren't on all day
REFRIGERATION SYSTEMS AND ICE MACHINES			
Check age of equipment - Consider replacing if over 15 yrs old.			Research utility incentives in your area.
Is there a strip curtain on the walk in?			Cuts outside air filtration by 75%
Is there an automatic door closure?			Make sure it is working.
MAINTENANCE			
Ice Machine - Keep the lid closed and Adjust the purge water timer / Can you make ice at night?			Make a sign if necessary to keep the lid closed
Make sure that free standing units have room for air circulation on all sides.			Always
Check refrigerant charge.			Bi-monthly
Repair and realign doors.			As needed
Clean evaporator and condenser coils.			As needed
HVAC - MAINTENANCE - STEP 1 — MAXIMIZE EQUIPMENT EFFICIENCY			
Turn off exhaust hoods and hood lights when appliances are not in use.			
Install an Energy Star qualified programmable thermostat.			
Use ceiling fans to promote air circulation.			
Turn off equipment when not in use.			
Cut idle time on all equipment / Use timers.			
Maintain & Repair all kitchen equipment.			



WATER CHECKLIST	v DONE	to do	COMMENTS
KITCHEN WATER FIXTURES — INEXPENSIVE UPGRADES			
DISHWASHER Replace pre-rinse spray nozzle with a low flow of 1.6 gallons per minute(GPM)			Saving up to 66,000 gallons per year or a cost savings of \$1,000.annually depending on usage
SINKS Spray Nozzle: Replace 2.8 GPM with 2.0 GPM			A potential savings of 12,000 gallons of water and approx. \$84.00 per year
SINKS Utility and Hand Sinks: Install faucet aerators reducing water flow to as little as 0.25 GPM			A standard faucet uses 4 to 7 GPM
BATHROOM WATER FIXTURES			
To start - Install faucet aerators in bathroom sinks reducing water usage			Installing aerators does not necessarily require installing a new faucet.
If possible - replace toilets and urinals with low flow models. Refer to EPA's WaterSense website for a full list of products.			http://www.epa.gov/WaterSense/index.html
MAINTENANCE			
FIX LEAKS!!!			Rodents are attracted to water, so check faucets, toilets and pipes.
Read water meters monthly			Check the pressure on the water to the building. It should not be more than 60 psi. If yes, install pressure reducing valves
Shut off water-cooled air conditioning units when not needed, or if possible, replace with air-cooled systems			Purchase EnergyStar qualified equipment www.energystar.gov
STAFF HABITS AND OPERATIONAL MODIFICATIONS			
Turn off water faucets when not in use!			Make it kitchen water policy.
Turn off the continuous water flow used to wash drain trays of the beverage island.			Clean thoroughly as needed.
Reduce the flow to dipper wells for ice cream and butter scoops.			An easy adjustment
Adjust ice machines to dispense less ice if ice is being wasted.			Also consider making ice at night to save energy.
Do not use running water to melt ice in bar sinks.			If possible, dispense with spent ice outside.
Turn off food preparation faucets when not in use. Consider installing foot triggers.			A worthwhile investment for large kitchens.
Run the dishwasher only when full.			Make it kitchen water policy.
Turn the dishwasher off when not in use.			Shut off all appliances not in use.
Defrost food in the bottom of the refrigerator and NOT under running water.			With care full planning, use the bottom shelf of the refrigerator for defrosting daily. FDA approved if defrosting is stored on a tray below prepared food.
Serve water to customers only upon request.			