

ENERGY EFFICIENCY PLAN: START SIMPLE

Every restaurant should have an energy efficiency plan. Knowing that you need a plan is one thing. Creating and implementing that plan is another. Fortunately, planning ways to save energy is not a complicated and overly expensive process. In fact, you can get started without spending a penny, simply by following Five Energy First Steps.

You can take the first steps to being energy efficient when you:

1. **TURN OFF LIGHTS.** Make sure that lights in closets, storerooms, restrooms, office and even dining areas are always turned off when not in use.
2. **MAKE SURE LOADS ARE FULL.** Every time a dishwasher, washing machine or oven is used, make sure they are full.
3. **POWER DOWN IDLE EQUIPMENT.** Powering down just one computer every night and on weekends can save you up to \$80 a year. Think of the savings and the energy difference you can make when all your computers and office equipment are turned off when not in use. This holds true with non-essential kitchen appliance, copiers, front-of-the house computer systems and other office equipment.
4. **SEAL OFF UNUSED AREAS.** Reduce the energy used for heating and cooling by sealing off unused areas and keeping exterior doors closed. In cold weather, open up your window treatments to take advantage of the natural energy of the sun, and in warm weather, save energy and keep rooms cooler by leaving window treatments down.
5. **REDUCE IDLE TIME.** Implement a set startup and shutdown schedule for the broiler, fryer and range. This reduces both pre-heating and idle times.

EXPAND YOUR ENERGY EFFICIENCY

Making the Five First Steps an ongoing part of your day-to-day operations and conservation program is basically a great cost-free way to start reducing your energy use and energy dollars spent. To expand your energy efficiency plan even further, look at additional ways to:

- Increase the efficiency of your appliances, facilities and kitchen
- Develop an energy management and monitoring system
- Improve your current maintenance program

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