



Small Business Energy Reduction Guide

for the food services and sales industry

A small food sales and service business in the Midwest spends roughly \$34,000 annually on energy¹. High energy consumption and volatile energy rates can leave a business owner feeling out-of-control over their utility bills. However, there are many simple measures that can be undertaken to save up to 10% on these costs. That's an average of \$3,400 annually!

No-cost/Low-cost, *(investment of less than \$100)*

- Replace incandescent bulbs with CFLs
- Set air conditioning up 2 degrees and furnace down 2 degrees
- Clean coils on refrigeration units
- Switch to LED signage – open/closed signs, exit signs
- Maintain tight gaskets on freezers and refrigerators
- Install low flow pre rinse valves for dish rinsing
- Turn off kitchen equipment when not in use
- Tune-up HVAC and change filters quarterly
- Calibrate and test controls on fryers
- Install a programmable thermostat
- Weatherstrip exterior doors



Mid-cost, *(investment of between \$100-500)*

- Install night covers on open refrigeration units
- Install new gaskets on walk-in freezers and refrigerators
- Install a Cooling Miser on refrigerated coolers



High-cost, *(investment of greater than \$500)*

- Install new ceiling fans
- Replace T12 fluorescent light fixtures and bulbs with T8
- Install variable speed controls for kitchen exhaust hoods and makeup air units
- Install high efficiency evaporation and condenser fan motors on walk-in refrigerator and freezer units



1. Estimates based on a 7,500 square foot restaurant using energy use intensity factors from the 2003 Commercial Buildings Energy Consumption Survey - Midwest Region or Climate Zone 1.

Resources

Rebates

Minnesota Energy Smart

www.mnenergysmart.com

Consortium for Energy Efficiency

www.cee1.org

DSIRE Database

www.dsireusa.org



General Information

The Green Institute

www.greeninstitute.org

ENERGY STAR

www.energystar.gov

Food Service Technology Center

www.fishnick.com

Restaurant Conservation

www.conserve.Restaurant.org

Architectural Energy Corporation

www.archenergy.com/services/food/

Small Business Environmental Web

<http://www.smallbiz-enviroweb.org/>

Food Service Energy Leadership Program

The Green Institute has created a new energy efficiency program designed specifically for small businesses in the food service industry.

What's included?

For a minimum of one year, the Green Institute will partner with participating businesses on achieving a 10-15% energy savings goal at their facility through no and low cost measures.

The Green Institute's services to participating businesses include:

- Small business site assessment by a qualified engineer
- Review of energy costs related to facilities and equipment
- Information on feasible, tested, and effective technical upgrades
- Direct access to applicable rebates and incentives
- Customized plans for your business to maximize energy savings and ROI
- Employee and owner education and trainings on efficient operations and maintenance

Is there a cost?

There is a modest program fee of \$200/first year due on the date of your site assessment. The value of the services is \$5,000/business, we are able to keep the cost so low due to the program being grant funded.

Do I qualify?

Independently-owned **food service** businesses (grocery, convenience store w/o gas station, full-service restaurant and limited service food establishments) within the city limits of Minneapolis or White Bear Lake are eligible to participate.

How do I receive more information or enroll?

If your interested in signing up for the program or just hearing more information contact:

**Agatha Vaaler: Email - avaaler@greeninstitute.org
Phone - 612.278.7142**

Space is limited; there are no guarantees of inclusion.



The Green Institute

2801 21st Avenue South Suite 110

Minneapolis, MN 55407

(612) 278-7100

www.greeninstitute.org