

# ENERGY CONSERVATION CHECKLIST

USE THIS PERSONALIZED CHECKLIST IN YOUR BUSINESS AS A HELPFUL REMINDER ON HOW TO SAVE!

## KITCHEN AND SERVING

### LIGHTING

- Install ENERGY STAR® compact fluorescent lamps, LEDs or induction lighting—use dimmable lamps with dimming switches.
- Clean lighting fixtures and remove unnecessary lamps (de-lamp) and disconnect their ballasts.**
- Replace T12 fluorescent lamps and magnetic ballasts with T8 or T5 lamps and electronic ballasts (de-lamp where possible).**
- Install occupancy sensors and/or timers in isolated spaces such as storage rooms or walk-ins.

### VENTILATION

- Check thermostat settings and programming.
- Turn off kitchen exhaust and make-up air fans when appliances are off.
- Consider variable-speed drives for kitchen exhaust and make-up air fans.
- Install side-panels on exhaust hoods that fail to capture and contain.

### FOOD PREP

- Follow an appliance start-up and shutdown schedule. Emphasize attention to broilers, ovens, griddles, rotisseries, pasta cookers and fryers.
- Turn off plug loads when possible. Emphasize attention to heat lamps, coffee warmers, holding cabinets, steam tables, plate warmers and conveyor toasters.
- Clean and repair range tops, replace missing knobs, fix air shutters and adjust flame.
- Establish monthly equipment maintenance schedules.

### SANITATION

- Install a low-flow, pre-rinse spray valve at the pot-washing sink.
- Repair all water leaks—especially hot water.
- Set water heater at proper temperature—usually 120°F to 140°F.
- Turn off hot water recirculating pumps when kitchen is closed.

### REFRIGERATION

- Install strip curtains and replace damaged strip curtains.
- Keep refrigerator doors, ice machine and prep table covers closed.
- Maintain good airflow around the evaporator. Remove boxes from front and any objects (plastic bags) from rear.
- Install an evaporator fan controller in walk-in. Or, install high-efficiency ECM motors on evaporator and condenser fans.**
- Clean condenser coils.
- Clean evaporator coils.
- Purchase ENERGY STAR® reach-in refrigerators and freezers.

## DINING ROOM

### LIGHTING

- Install LED retrofit lamp kits and/or new LED exit signs.
- Install occupancy sensors in isolated spaces such as banquet or party rooms.
- Install occupancy sensors in restrooms (keep one fixture/lamp on during occupied hours).
- Install window film to block sun-generated heat, use high quality film and professional installer.

### AIR (HVAC)

- Check thermostat settings and programming:
  - Set thermostat to 76°F for occupied cooling and 85°F for unoccupied (include pre-cooling if necessary). Turn off air conditioning fan during unoccupied hours.

## DISH ROOM

### LIGHTING

- Clean lighting fixtures and remove unnecessary lamps (de-lamp) and disconnect their ballasts.**
- Replace T12 fluorescent lamps and magnetic ballasts with T8 or T5 lamps and electronic ballasts (de-lamp where possible).

### SANITATION

- Install a low-flow, pre-rinse valve at the dish machine.
- Turn off conveyors and water troughs when possible.
- Turn off dishwasher tank heater when kitchen is closed.

## ROOFTOP

### VENTILATION

- Clean exhaust fans and check for loose or broken belts.
- If exhaust or condenser fan motor needs replacement, use high-efficiency motors and/or direct drive units (no fan belt).**
- Replace dirty air conditioner filters.

## PARKING LOT / EXTERIOR

### LIGHTING

- Consider parking lot lights with high-low (bi-level) controls and occupancy sensors.**
- Turn off soffit lights, menu boards, decorative lights and roof lights whenever possible. Never leave exterior lighting on during the day.

### SAFETY

- Equip kitchen with a Class K fire extinguisher
- Ensure emergency exit signs are operable and egress routes are not blocked by stored materials
- Have a first aid kit.

## Helpful Contact Information



**Hawaiian  
Electric**

Customer Business Management Services  
543-7777

Power Outage Emergencies  
1-855-304-1212

New Construction/Service Upgrades  
543-7070

Billing/Customer Service  
548-7311