



Greening To-Do List

Restaurant & Food Services

Restaurants are reportedly the most energy-intensive commercial buildings. Here are some ways to reduce operating costs at your restaurant or food-services establishment:

- On average, 25% of an organization's electricity costs come from lighting. Consider changing incandescent bulbs to compact fluorescent bulbs.
- Use ENERGY STAR-rated appliances.
- Set refrigeration at the right temperature — even 1°C lower than needed raises costs by 2-4%.
- Reduce the temperature on your hot-water tank and insulate its exterior.
- If your business is one that uses lots of hot water, or produces heat, such as a bakery, look into the payback from heat-recovery systems.
- Build automation controls that regulate heating, ventilation, cooling and lighting according to changing needs.
- Consider placing equipment like fans on timers to minimize energy use.
- Reduce use of disposable products and encourage suppliers to reduce packaging.
- Recycle and compost or find an alternate use for your waste products.
- Find local food suppliers by using Simcoe County Farm Fresh's Farm and Food Directory.
- Consider implementing an energy-management tracking tool to control your energy use.

Resources

Local Food and Restaurant Directory for Simcoe County: www.simcoecountyfarmfresh.ca/

Greening restaurants and food services:
www.sustainablefoodservice.com/cat/hvac.htm
www.restaurantconserve.com

ENERGY STAR for restaurants:
http://www.energystar.gov/ia/business/small_business/restaurants_guide.pdf

ENERGY STAR for grocery stores and convenience stores:
http://www.energystar.gov/index.cfm?c=sb_guidebook.sb_guidebook_grocery

Incentives and rebates for small-business owners and large electricity users:
<https://www.saveonenergy.ca/>

Interactive Energy Audit for Restaurants
<http://www.bizenergy.ca/tools/restaurant-energy-audit/start/>

Green Economy Centre of South Simcoe

*Go Green.
Save Money.*



Nottawasaga Futures

For more information on greening your restaurant or food-service establishment, visit our website at www.nottawasaga.com or call 1-800-509-7554.