

Energy Saving Checklist

These actions delivered a 20% saving on energy costs in the case study

The following Energy Saving Checklist has been developed in a real-life case study using a food pub as an example that can apply learnings across the different business types within the hospitality industry.

Whilst the actions taken to reduce energy usage may appear obvious and simple to many people, the real-life case study undertaken in September 2022 resulted in a 20% cost of energy saving compared with the same period in 2021.

The premises used in the study was a medium sized food pub operating seven days per week.

As you will see most actions were simple changes in behaviour with no, or a small, cost to implement.

Whilst every premises and business type will differ, the same principles apply across many hospitality businesses. The essential element in any business will be installing a culture of awareness about energy consumption across all staff members.

Item	Action	Cost	Check
Staff buy-in	Ensuring staff are turning lights and equipment off in areas not in use.	Nil	
Coffee Machine	Turn coffee machine on later in the morning for service rather than for staff. Switch off earlier after food service, rather than when locking up.	Nil	
Bottle Cooler	Fit timers on bottle coolers and set to go off at midnight and back on 11am.	Plug in timers £4.17 + VAT at B&Q	
Glass Washer	Glass washers only turned on when there's two baskets of glasses to wash.	Nil	
Kitchen Dishwasher	Kitchen dishwasher only turned on just before KP comes in. Chefs previously would	Nil	

	have turned it on when they started their shift.		
Ice Machine	Timer fitted to the Ice Machine to run on reduced night time tariff- comes on at midnight until 8am.	Plug in timers £4.17 + VAT at B&Q	
Fridges & Freezers	Being more efficient with storage by reducing the number of fridges and freezers in use. <u>NOTE:</u> You must ensure that storage complies with food safety requirements.	Nil	
Keg Room	Improved efficiency and reduced energy consumption of keg room by: <ul style="list-style-type: none"> • Keeping the cold room door shut at all times- only opening it for access and closing again immediately. • Ensure that the cold room temperature is set no lower than 7-9 degrees Celsius • Ensure that coolers are free from any obstacles, and that vents are clear of clutter. • Check that water baths are topped up to the correct level. • Ensure that vents are cleaned regularly and clear of any debris. <p><u>Advice from suppliers:</u></p> <ul style="list-style-type: none"> • The keg room should <u>NOT</u> be turned off as the energy required to bring draught product down from ambient temperature and get coolers (especially multi-circulation units) 	Nil	

	<p>back to operating temperature is more than negates any savings made.</p> <ul style="list-style-type: none"> • If the temperature of product has not had enough time to come down to specification, this will result in 'high beer' and increased wastage. • Allowing draught product to rise to ambient temperature increases yeast build-up in the lines. This results in 'high beer', increased wastage and emergency call-outs. The lines will also need to be cleaned more often due to this build-up. More line cleans means more wastage of product and increased cost. • Increased yeast and micro-organism build up in lines can also result in hazy beer with a poor palate. 		
Toilets	Motion sensors fitted on toilet lights	Cost depends on individual premises and existing wiring.	
All lighting	Ensuring all bulbs were replaced with LED lamps	Some grant funding is available through Power Ni @ https://powerni.co.uk/business-electricity/energy-saving-products/grant-funded-led-lighting	
Outside lighting	Ensuring all outside lighting is not switched-on during day light.	Nil	
Heating	Reduced temperature by 1 degree and set time clock to ensure only on when required whilst ensuring premise remains at a	Nil	

	comfortable temp for customers		
Vampire Consumption	Ensuring appliances like TVs, microwaves etc are not left on standby can save a considerable amount of energy. Use a timer on Visa machines to ensure they are charged but in left on 24 hours a day	Nil	
When not in use	Turning off coolers, etc in parts of the premises when not in use.	Nil	
Electric Oven usage	Ensure the oven is on a correct setting that it isn't constantly heating while not in use.	Nil	
Avoid peak rate periods	In many premises the higher cost electricity rate is between 4pm and 7pm. Chefs used electric fryer to cook off things before this time.	Nil	
DO NOT	Do not turn off alarm systems by accident Do not turn off broadband routers if the alarm or the CCTV connected via broadband. Also, card machines often do an automatic settlement at 3am via Wi-Fi Do not turn off food storage refrigerators		