

# Welcome, Shari's Café and Pies!

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Energy Management  
2015



# Strategic Energy Management

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- Reasons we implemented SEM
  - Establish a policy to reduce Shari's impact on the environment.
  - Improving our performance and reducing energy, water and other waste costs.
  - Establish efficient best practices that are also cost-effective.
  - Partners with energy management companies and utilities

# Projects Implemented

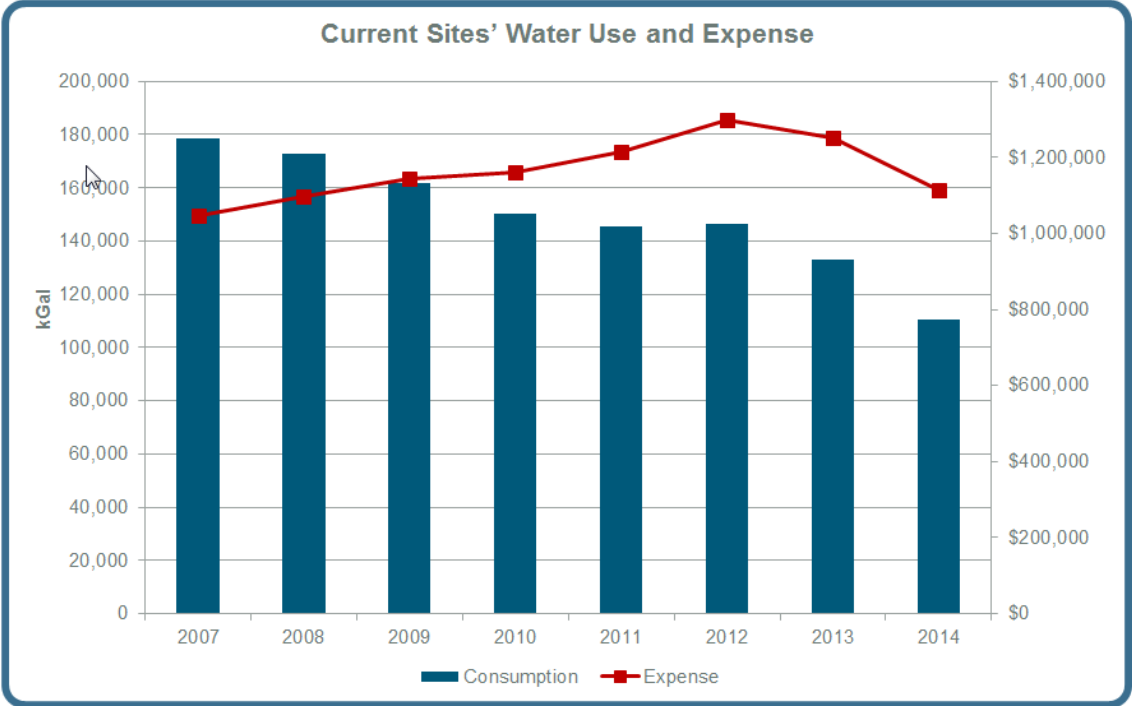
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- 1. Gas broilers – retrofitted**
2. Auto door closers
3. EC motors in freezers/coolers
4. Aerators on faucets
5. SOP's for set points, landscape watering, HVAC maintenance
6. Energy efficient equipment
7. LED signs
8. Rain sensors
- 9. Smart irrigation meters**
- 10. Heated Dipperwells**
11. Demand Control Ventilation Systems
12. Energy Management Systems
13. Recycling
14. Lighting changes – from T-12's to T-8's – LED (few restaurants)
15. Behavioral changes
16. Equipment purchasing guide



# Historical Look at Water Usage

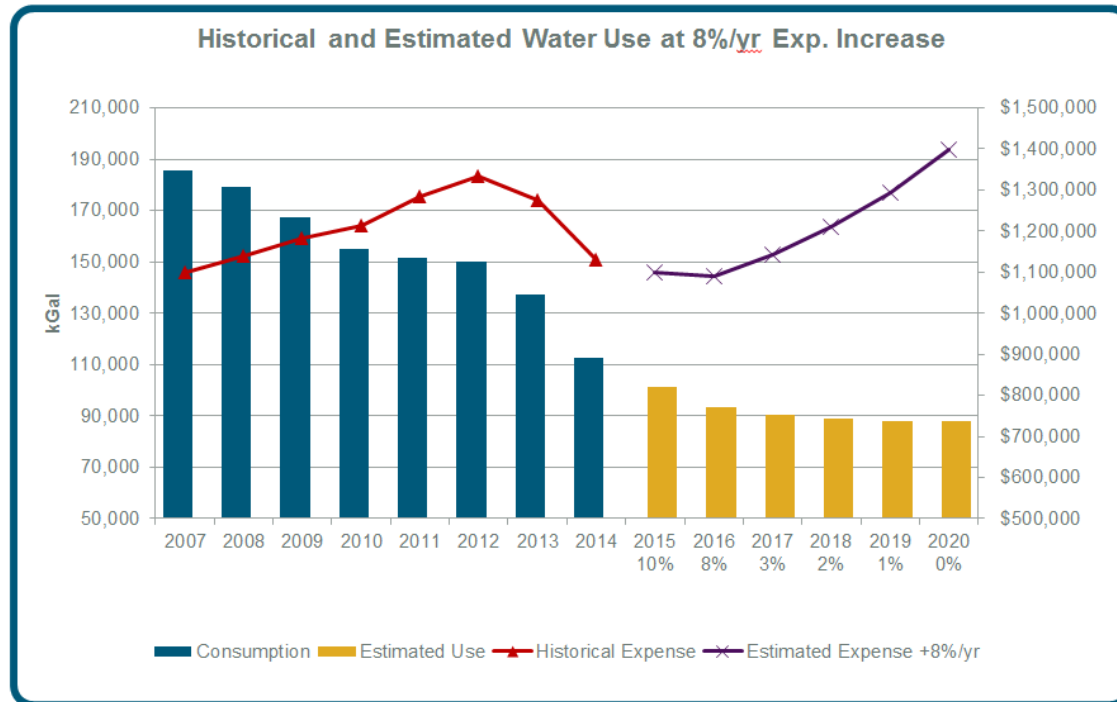
## Historic Water Reduction



# Future savings due to Heated Dipperwells



## Water Expense Future



# SiteSage EMS – Tanasbourne

Provides:

- Remote thermostat control
- Food safety and equip. alerts
- Equipment level interval energy data
- Insight into equipment performance
- Insight into electric use
- Insight into water use
- Tool for testing, validating efficiency projects



# 2015 Energy Management Survey

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- Three year findings show an overall improvement in implementation of resource efficiency in operational behaviors and facility management. However.....
- Despite the success of Shari's SWEEP program, there are still a notable amount of opportunities available for reducing resource consumptions and costs through low and no-cost measures.

# Operations – largest savings potential

- Utilize various corporate SOP's
  - 10 Easy Resource Conversation Measures Posters

## Shari's Easy Savings for Team Members

*Because Shari's Cares, we're committed to reducing wasted energy and water every day.*



YOUR TEAM CAN DO THEIR PART BY TAKING THESE EASY ACTIONS EVERY DAY.

What?	When?	Why? <small>Savings/Year</small>
Turn Off 2 <sup>nd</sup> Cook Line	During graveyard hours*	\$1,890
Turn Off Broiler Burners <small>Don't use less than 4 burners or proper temps won't be maintained</small>	During non-peak and graveyard hours*	\$640
Reduce Dipperwell Flow	When the flow is more than needed to refresh	\$915
Turn Off Dipperwells	During slow periods	\$360
Turn Off Egg Burners	When eggs are not being cooked consistently	\$90 <small>Per hour/Day</small>
Load Racks Completely and only Wash Full Loads	Always	\$175 <small>5% rack reduction includes chemical savings</small>
<b>DO NOT</b> force thaw under running water	Never. All thawing should be done in the walk-in refrigerator	\$50 <small>Per hour/Week</small>
Turn off Lighting in BOH Rooms	You're the last to leave a BOH room	\$25 <small>Minimum</small>
Total Savings		\$4,145

THE AMOUNT WE SAVE IS THE SAME AS SELLING 320 SLICES OF PIE OR 80 BURGERS EACH WEEK!!!!

