

## FOOD SERVICE & GROCERY

The Retail, Food Service and Grocery sectors spend over \$41 billion dollars on energy costs annually and represent 14 billion sq. ft. of floorspace<sup>1</sup>. Food service and grocery spaces, specifically, require a higher energy intensity for refrigeration, ventilation, and cooking operations. This list provides the top tools and resources recommended for reducing these energy needs and capitalizing on energy efficiency savings in food service and grocery buildings.

You can find the resources below on the Better Buildings website at

<https://betterbuildingsolutioncenter.energy.gov/alliance/sector/retail-food-service-grocery>.

Recommendation	Resource/Tool
<b>Upgrade interior lighting</b>	<ul style="list-style-type: none"> <li>▶ Join the <a href="#">Integrated Lighting Campaign</a> to take advantage of the savings opportunities and benefits of advanced lighting controls.</li> <li>▶ The <a href="#">Interior Lighting Toolkit</a> is a valuable archive of information collected through the Interior Lighting Campaign, which was a recognition and guidance program to help facilities achieve savings from high-efficiency interior lighting solutions.</li> </ul>
<b>Improve your Building Envelope</b>	<ul style="list-style-type: none"> <li>▶ Participate in the <a href="#">Building Envelope Campaign</a> to improve building performance through innovative envelope solutions for both new and existing buildings.</li> </ul>
<b>Retrofit or replace rooftop HVAC units</b>	<ul style="list-style-type: none"> <li>▶ Explore the <a href="#">RTU Incentives Database</a>, which lists utilities offering incentives for rooftop unit (RTU) replacements/retrofits, as well as other financing tools.</li> <li>▶ The <a href="#">Toolkit</a> created as a result of the Advanced RTU Campaign collects the best practices, guidance, technical resources, and success stories from the Campaign to enable building owners to take advantage of the energy efficiency savings possible through advanced rooftop units.</li> <li>▶ Through the <a href="#">Space Conditioning Technology Research Team</a>, partners work together to deploy energy-saving space-conditioning strategies by partnering with industry, coordinating real world building demonstrations, and generating tools to help partners understand and improve the performance of HVAC systems.</li> </ul>
<b>Utilize Energy Management Information Systems (EMIS)</b>	<ul style="list-style-type: none"> <li>▶ Through the <a href="#">EMIS Technology Research Team</a>, partners help promote energy management and information systems (EMIS), create resources on the basics of EMIS, develop procurement templates, and drive market adoption and sharing of best practice approaches to operating systems.</li> <li>▶ Use the <a href="#">Smart Energy Analytics Campaign Toolkit</a> to uncover energy-saving opportunities as the Campaign produced the largest dataset on EMIS costs and benefits, with findings including a median 2-year simple payback.</li> </ul>
<b>Learn more about financing energy projects</b>	<ul style="list-style-type: none"> <li>▶ Search the <a href="#">Financing Navigator</a>, an online tool offering financing solutions for energy efficiency and renewable energy projects.</li> <li>▶ Explore free <a href="#">financial literacy courses</a> available from the Retail Industry Leaders Association (RILA) for retail energy professionals, retail finance professionals, and energy/sustainability professionals across sectors.</li> </ul>
<b>Add green language to leases</b>	<ul style="list-style-type: none"> <li>▶ Landlords and tenants can incorporate green aspects into their leases using resources from the <a href="#">Green Lease Leaders</a> program, collaboratively transforming buildings into higher-performing ones.</li> </ul>

## FOOD SERVICE & GROCERY

<b>Apply advanced refrigeration technologies</b>	<ul style="list-style-type: none"> <li>▶ Access case studies and other resources in the <a href="#">Advanced Refrigeration Technologies for Energy Savings Toolkit</a> featuring the latest research from the National Renewable Energy Lab and the North American Sustainable Refrigeration Council.</li> </ul>
<b>Explore proven Solutions from Better Buildings Food Service &amp; Grocery partners</b>	<ul style="list-style-type: none"> <li>▶ <a href="#">The Wendy's Company</a> obtained significant energy efficiency improvements at their corporate headquarters with LED lighting upgrades, chiller replacements and retro-commissioning while also promoting energy efficiency upgrades throughout their franchised locations through the <a href="#">Smart Family of Designs</a>.</li> <li>▶ <a href="#">Hannaford</a> committed to cutting its energy use in half at its Brandon, VT location and achieved this goal through their Deep Retrofit pilot program and partnership with Efficiency Vermont.</li> <li>▶ <a href="#">Shari's Café &amp; Pies</a> achieved significant reductions to both energy and water use with a mix of equipment replacement, process changes, and employee education.</li> <li>▶ <a href="#">Whole Foods Market</a> utility offered incentives to building owners and tenants for energy efficiency upgrades.</li> <li>▶ <a href="#">Food Lion</a> is incorporating energy reduction projects into a comprehensive approach for corporate project proposal and planning.</li> </ul>
<b>Additional resources for food service equipment</b>	<ul style="list-style-type: none"> <li>▶ The <a href="#">ENERGY STAR® Commercial Food Service Equipment Portal</a> qualified products, guidebooks, and factsheets can help restaurant owners improve the performance of their facilities and equipment while reducing energy costs.</li> <li>▶ Visit the <a href="#">ENERGY STAR for Small Business</a> program's website for restaurants, which provides building energy management and measurement resources and tools.</li> <li>▶ The <a href="#">Consortium for Energy Efficiency's (CEE) Commercial Kitchens Initiative</a> has thousands of evaluation studies, market characterizations, and relevant efficiency documents.</li> <li>▶ The <a href="#">Food Service Technology Center (FSTC)</a> is a leader in commercial kitchen energy efficiency and appliance performance testing.</li> <li>▶ The <a href="#">National Restaurant Association's Conserve Sustainability Education Program</a> offers a roadmap to help operators with useful sustainability information.</li> </ul>

<sup>1</sup> Office of Energy Efficiency and Renewable Energy. Buildings Energy Data Book for Retail Markets and Companies. U.S. Department of Energy. Released 2012.