

# STEPS RETAILERS AND RESTAURANTS CAN TAKE TO REDUCE UTILITIES & SAFEGUARD THEIR SPACES

*You have a role in helping reduce your electric consumption. Plans should consider and address the following.*

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## TIPS TO SAVE ENERGY AND MONEY



### HEATING AND COOLING

- Recommended thermostat temperatures are 68°F when away and 72-74°F while in the space. Consider wearing a sweater or layering to stay comfortable.
- Warm your space (**offices**) naturally by opening blinds and windows during sunnier hours.



### ELECTRONICS, APPLIANCES AND LIGHTING

- Shut off all light switches.
- Use computer sleep and hibernate modes, which can be activated through your computer's power settings.
- Determine if you will require your POS to remain powered. Pay close attention to maintain your in-store security systems energized as expected.
- When not in use, unplug small appliances and electronics, like coffee makers and printers.
- If you have empty refrigeration you may consider shutting off and propping doors to minimize potential odors. Refrigeration deenergized when not in use reduces energy costs.
- Empty Ice Machines can be deenergized and lids propped open to minimize potential for odors.
- Switch off your circuits to interior store lighting to reduce energy impact. Keep your emergency lighting on which is typically a separate identified circuit within your electrical panel schedule. Schedules are generally located inside of your electrical panel door within a clear sleeve.
- Use Energy Saving features. There are eco or energy-saving settings that automatically adjust backlight and disable certain features, like voice commands when in standby mode.
- Stores operating DTC shipments may be able to operate with track lighting de-energized reducing heat load and energy.
- De-energize specialty light fixtures or display lighting to reduce energy while you are closed.



### ESSENTIAL PROGRAM REMINDERS

- **Pest Control** programs to remain in place within your space
- **Waste collections** have been adjusted accordingly to current business
- **Indoor Active Grease Recovery Units.** If your establishment has already shutdown or is going to shut down, please unplug or de-energize the AGRU (grease trap) to prevent equipment damage caused by long periods with no drain water inflows. Failure to unplug or de-energize during closures can create a potential fire hazard. These units are known by names including but not limited to: Big Dipper, Grease Guardian or Grease Stopper. The units are frequently located under 3 bay pot washing sinks, pre-rinse sinks, wok-stations, or other fixtures that are likely to discharge Fats, Oils and Grease (FOG). All electric grease traps must be un-plugged or de-energized to prevent damage.