Kitchen Energy Management Opportunities:

General:

- Turn off all lights in coolers, freezers, store rooms, rest rooms and offices when they are not occupied.
- Computer monitors off at night or when not being used.
- Computers, printers, calculators and cashier terminals off when not in use.
- Be conscious of water efficiency. Turn off faucets when not actively being used.
- If the kitchen has direct access to the outside, keep the doors securely closed to prevent heat/cooling loss.
- Keep floor fan blades clean. Turn off the fans when not needed.
- When economically and logistically feasible, when all things are equal, the Nutrition Services Division commits to purchasing local foods and include them in the school meals.
- Report plumbing/faucet leaks immediately to Nutrition Services.
- Frequently inspect all equipment for repair. Contact Nutrition Services immediately.

Cooking Equipment/Ventilation:

- Implement an incremental start-up/shut-down schedule for equipment.
- Close the lid on braising pans and kettles while cooking.
- Reduce oven and serving line pre-heat times to 20 minutes. Turn off the units in between meals when not needed.
- Use timers on ovens and steamers.
- Remove debris/grease in ovens to ensure efficient heating.
- When cooking/holding equipment is in use, minimize the time the doors are open to prevent heat loss.
- When hood ventilation is not needed (ovens, steamers, etc. not being used), turn off.
- Maintain and/or replace holding/transport cart gaskets.
- Use the appropriate holding/transport cart temperature when in use. Turn the cart(s) off when not in use.

Refrigeration/Freezers/Walk-in/Milk Coolers:

- Maintain and/or replace all door gaskets.
- Ensure all coolers and freezers are not over-stocked to allow air circulation.
- Continually monitor all refrigeration temperatures to insure units are working properly.
- Minimize the time all refrigeration doors are open.
- Clean refrigeration/freezer coils twice per year/

Dish machines:

- Run dish machine with full loads only. Fill each rack to capacity.
- Remove gross dirt from trays and pans before putting them in the dish machine.