

# "10 Minute" Audit

*Saving energy involves simple, common sense tasks. Getting started is the hardest part. Here are 10 actions that you can do yourself (no tools required). These simple actions would save an average Minnesota restaurant \$1000/year on energy costs or about 8% annually.*

1. **Insulate hot water pipes from water heater.** Measure your pipe diameter and length before you go to the hardware store. Foam pipe insulation comes in ½ inch, ¾ inch, and 1 inch sizes. Slip it on to all the hot pipes.
2. **Install low flow faucet aerators on hand sinks in restrooms and kitchen.** Aerators are standardized to fit on most sinks. Use 1.5gpm in the kitchen; consider going as low as 0.5 in the restrooms.
3. **Install low flow pre-rinse spray valve.** 1.28 GPM is the recommended level.
4. **Turn down hot water temp to 120 F.** On a gas water heater, just turn the dial (the triangle is usually 120F). A meat thermometer under the tap will confirm your temp. On an electric water heater, you'll need to take off the front panel and turn the small dial with a screw driver (read the instructions on the inside of the panel).
5. **Adjust flue damper on water heater to automatic,** so it will close when the unit is not firing to stop heat from escaping.
6. **Adjust programmable thermostat to setbacks when the restaurant is closed** (55 F in the winter and 85 F in the summer). If you don't have a programmable thermostat get one installed.
7. **Set back make-up air heating to 55F in winter mode.** Make up air is meant to balance the kitchen and provide fresh air, it's not an efficient way to heat space.
8. **Install CFL lights in Walk in coolers/freezers.** While you're at it, put them in storage areas, closets and the exhaust hood. CFLs use 75% less energy and last 3-4 times longer.
9. **Adjust refrigeration and freezer temp settings.** Avoid overcooling, raise the temp to the highest appropriate level.
10. **Don't stop now! Get an energy audit done on your building.**



Additional resources online at: [foodservice.mncerts.org](http://foodservice.mncerts.org).