

# Cooking/Refrigeration/Office Equipment Checklist

*Use this checklist to record the green initiatives your property undertakes to become a more sustainable business.*

Initiative	Complete?		
	YES	NO	IN PROGRESS
Use Energy Star/High Efficiency Appliances in Kitchens			
Use Energy Efficient Exhaust Hoods			
Use Exhaust Air to Preheat for Space/Water			
Follow Cooking Energy Saving Practices			
Use Appropriate Cooking Temperatures			
Follow Pre-heat Guidelines			
Use Clean/Functional Kitchen Equipment			
Use Other Equipment (steamers/ovens) Instead of Stovetop			
Cover Pots when Cooking			
Operate Fryers at no Higher than 350F			
Use Sensors that Control Heat Input			

<b>Initiative</b>	<b>Complete?</b>		
	<b>YES</b>	<b>NO</b>	<b>IN PROGRESS</b>
Use Combi-Ovens			
Limit Natural Gas Use			
Use Demand Ventilation			
Improve Kitchen Ventilation			
Separate and Group Cooking & Cooling Equipment			
Retrofit Kitchen Equipment with Appliance Upgrades			
Properly Charge Refrigerant			
Upgrade Refrigerator Appliances When Necessary			
Follow Refrigeration System Recommendation			
Reduce Demand of Refrigeration Control Systems			
Use High Efficiency Compressors			

<b>Initiative</b>	<b>Complete?</b>		
	<b>YES</b>	<b>NO</b>	<b>IN PROGRESS</b>
Use Waste-heat Recovery in Refrigeration Systems			
Use Two-Speed Fan Motors for Chillers			
Use Evaporative Condensing in Chillers			
Use “floating” Head Pressure Controls			
Use Primary-Secondary Loop Configurations for Chilled/Condenser Water			
Use Control System with Humidity Sensors			
Replace Chillers with More Efficient Models			
Use Proper Intelligent Refrigeration Controls			
Upgrade Office Equipment			
Use Sleep or Low Power Mode When Possible			
Power Down Office Equipment			

<b>Initiative</b>	<b>Complete?</b>		
	<b>YES</b>	<b>NO</b>	<b>IN PROGRESS</b>
Use Networked Systems			
Copy/Print Documents in Batches and use Duplex Settings			
Use and Monitor Power Saving Features			
Donate/Recycle Used Equipment			
Unplug Chargers When Not in Use			