



Go Green! Pavilion Restaurant Survey – Focus on Energy

This restaurant survey is intended to create a basic inventory and assessment of the major energy-consuming equipment in your facility. Please complete this survey and schedule a 20-minute consultation with Focus on Energy inside the Go Green! Pavilion at the 2009 Wisconsin Restaurant Expo. Focus on Energy will provide a free energy assessment report based on the results of your restaurant survey.

Business name: _____ Parent company: _____

Address: _____

City: _____ Date: _____

Contact name: _____ Building is: owned leased

Phone: _____ Fax: _____

Electric utility: _____ Gas utility: _____ Other fuel? _____

Business type: Fast food Restaurant/no bar Restaurant with bar Tavern with grill Tavern only

Brew pub Other _____

Number of meals served per week: _____

OPERATING PROFILE

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Occupied hours	____ to ____						
Approximate # of meals served							

KITCHEN EXHAUST

Is make up air tied directly to the kitchen exhaust hood? Yes No

Is the hood fan on all the time? Yes No

Qty: _____ Size: _____ X _____ Total exhaust motor _____ HP Air flow rate: _____ CFM

COMMERCIAL KITCHEN EQUIPMENT

Fryers..... Gas ElectricENERGY STAR® Qualified? Yes No

Hot holding cabinetsENERGY STAR® Qualified? Yes No

Steam cookers..... Gas ElectricENERGY STAR® Qualified? Yes No

Griddles Gas Electric Convection ovens Gas Electric Combination oven Gas Electric

Other equipment: _____

WATER HEATING

Equipment type: Natural gas water heater Electric water heater Boiler with indirect water heat

Other: _____

Storage tank size (gallons): _____ Age: _____ Temperature set to _____ °F

REFRIGERATION

Reach-in refrigerator/freezers : _____ ENERGY STAR® Qualified? Yes No

Dimensions of walk-in Cooler/freezer(s): _____ Temperature: _____ Age: _____

Square feet of space served: _____ or size of units: _____

Are all of the compressors located in one area? Yes No Qty: _____ Size (HP): _____

Ice machine Quantity: _____ Make: _____ Model: _____ Water cooled Air cooled

Harvest Rate (lbs./day): _____ ENERGY STAR® Qualified? Yes No

DISHWASHING

Dishwashing equipment: Low Temperature High temperature

If high temperature, is your booster heater: Gas Electric Size: _____ (kW or Btu/h)

ENERGY STAR® Qualified? Yes No

Dishwasher Type: Undercounter Door type Single-tank conveyor Multi-tank conveyor

Make: _____ Model: _____ Age: _____ Approx racks per day: _____

MECHANICAL Heating, ventilation and air conditioning

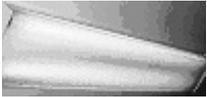
Please check applicable type(s) of heating and cooling equipment in the building:

Boiler Forced air furnace Roof top unit Split system Make up air unit

Temperature control: Building automation system Standard thermostat(s) Programmable thermostat(s)

Temperature adjusted during unoccupied hours? Yes No

LIGHTING

Description of Existing Light Fixtures	Quantity of Each Type of Fixture	Hours per Week	Controlled by
4-foot fluorescent with 34 watt or 40 watt lamps and magnetic ballast 	_____ fixture with 1 lamp _____ fixture with 2 lamps _____ fixture with 3 lamps _____ fixture with 4 lamps	_____ hrs _____ hrs _____ hrs _____ hrs	_____ Switch _____ Timer _____ Other
8-foot fluorescent with 60 watt or 75 watt tubes and magnetic ballast 	_____ fixture with 1 lamp _____ fixture with 2 lamps	_____ hrs _____ hrs	_____ Switch _____ Timer _____ Other

Describe your dining room lighting fixtures (type, quantity, run time): _____

Number of neon signs including "Open" and beer signs: _____

Thank you for participating in Wisconsin's Focus on Energy program.

