

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 ____	____ to ____	____ to ____	____ to ____	____ to ____	____ to ____	____ 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 ☐ Electric _____ ENERGY STAR® Qualified? ☐ Yes ☐ No

☐ Hot holding cabinets _____ ENERGY STAR® Qualified? ☐ Yes ☐ No

☐ Steam cookers _____ ☐ Gas ☐ Electric _____ ENERGY 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 cooledHarvest Rate (lbs./day): _____ ENERGY STAR® Qualified? ☐ Yes ☐ No**DISHWASHING**Dishwashing equipment: ☐ Low Temperature ☐ High temperatureIf high temperature, is your booster heater: ☐ Gas ☐ Electric Size: _____ (kW or Btu/h)ENERGY STAR® Qualified? ☐ Yes ☐ NoDishwasher 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 unitTemperature 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.