

Turn off Lights, Burners, and Equipment When They're Not in Use

1
energy tip



THE OPPORTUNITY

You enter a walk-in cooler to check on supplies and the light's already on. You walk by a stove-top and see all the burners running, but just one is in use. And then you pass by an unoccupied office where the computer, lights, and cell phone charger have all been left on.

Using lights and equipment when not needed drains profits from the restaurant and hurts the environment. It's time to improve your operation's "fuel economy" by implementing a simple color-coded sticker program that helps your employees recognize when to turn off lights and equipment.

What's the Impact? – Turning off all unnecessary lights and equipment in just 1 location

FINANCIAL BENEFIT

Cost Avoidance	\$ 1,000 per store/year
Sales Offset* (each store/year)	\$20,000 per store/year

ENVIRONMENTAL BENEFIT

Reduced Power Plant Emissions	4.4 tons of greenhouse gases
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** For every \$10 in energy cost you avoid, it's like gaining \$200 in sales*

*** Based on 5,000 sq ft full-service restaurant*

OVER to See How You Can Help Turn It Off

Your Logo
Here

USING THESE GUIDELINES, MARK THE EQUIPMENT IN YOUR RESTAURANT

**Please
Turn Off
Lights!**

Turn Off Lights in Unoccupied Areas

Tag all back of the house light switches with a GREEN STICKER

- Employee Restrooms
- Offices
- Stock Rooms
- Walk-in Coolers/Freezers
- Storage Closets

**Shut Off
When Not
In Use!**

Turn Off Equipment When Not in Use

Tag equipment with a YELLOW STICKER

- Stove –Top Burners
- Ovens
- Fryers
- Mixers
- Grills
- Fans
- Heaters
- Radios

What Your Team Can Do

- Tag all appropriate lights and equipment throughout the back of the house.
- Follow sticker guidelines and turn off lights, kitchen equipment, and appliances when not in use.

What You, the Manager, Can Do

- Explain the sticker program in your team meetings.
- Encourage your team to turn off lights and equipment as posted. **The more eyes watching the restaurant the better!**
- When you walk through your restaurant, **lead by example**—turn things off and remind employees why you did it.
- **Hang up the “Turn It Off!” theme posters** in areas that your team will see them.