SAVING ENERGY ADVICE

SELF ASSESSMENT

nationwide energy
consultants

the leisure industry specialists

The rapidly increasing cost of energy is reducing the profitability of hospitality businesses. Pubs are high users of energy and for many energy will be their second highest cost.

Nationwide Energy Consultants recognises that significant savings can be achieved through changes in behaviour with equipment and energy only used when required. The only investment required is the time to read our energy saving guides which accompany this assessment and to review your business to see what savings can be achieved.

Success will rely heavily on the support of everyone in the business from the first person in the morning to the last person at night, making sure that appliances are only on for as long as is necessary. The customer experience shouldn't be impacted by any change, unless you decide that the expenditure isn't getting the necessary return.

Our revised self-guided energy assessment looks at more areas of the business and in more detail. The current cost of energy makes energy savings even more valuable. Energy prices are likely to remain high until 2024 and action taken now will be a continuing benefit in the coming years.

Electricity and gas may reach 4 or 5 times their historic costs. Operators fortunate enough to be on great rates until 2024 will benefit from making changes today to prepare their business for an uncertain future.
The largest areas of energy costs are typically in the cellar and kitchen, with 30% of energy used in refrigeration.

As an introductory step, record your current energy rates including the standing charge and your contract end date to ensure you know when you will need to attend to a new contract prior to your existing rates changing.

If you have already agreed new contracts add them too so you can see how much your energy costs will change and consider how you will deal with the impact?

Supply Contract	Standing Charge	Unit Rate(s)	Annual Cost Increase
Current Gas			
Current Electricity			
Current Electricity			
New Gas			
New Electricity			
New Electricity			

Contract End dates – renewals can be agreed 6 or 12 months prior to contract end depending on supplier.

Gas	Electricity	Electricity	Water

What activities have you already undertaken to reduce energy costs? How successful have they been? Do you take regular meter readings or compare use/cost with previous periods? Have you seen a reduction in use or costs?

Look at the following parts of the business and their energy use:-

Front of House

If lighting is all LED the hourly cost of having the lights on is typically 15 – 30p per hour. Consequently, there are other areas of larger savings which can be addressed. If control panels include extractors and external lights are these clearly marked as to when they should be switched on?

Please use the following questions to assist your review of your businesses energy use and mark your comments in the next box. The end column is designed for you to put a priority scoring system to allow you to decide where you should focus your energy saving activities.

Front of House	**Notes**	**Priority Score** 1 (low) - 5 (high)
Who is first in the business in the morning?		
What time do they come in and what equipment do they switch on?		
Are there clear instructions & are they followed?		
What is the process for closing, are any parts of the business closed prior to the end of trading with heating, lighting etc. switched off as customer numbers reduce? If not, where can this be done?		

Heating & Hot Water

Particularly in the colder months, heating the pub significantly increases energy use. Get the pub to temperature just in time for opening and switch it off before closing to allow it to cool down towards the end of the evening. Is the water on a timer and the tank well insulated to retain heat?

Heating & Hot Water	Notes	Priority Score 1 (low) - 5 (high)
What types of heating is in place? Is the central heating system switched off in the warmer months? Are fires used to delay the use of the central heating?		
Is the heating set to come up to temperature at opening time and go off before closing?		
Where is the timer and thermostat for the heating? Is the programme set to meet seasonal need?		
Can others switch it to on to continuous or change the thermostat setting?		
What demand is there for hot water in the pub, other than the kitchen. Does it all come from one system? How is it heated by gas or electricity – is it on a timer or on constantly?		
Are windows clean and clear to maximise light and ventilation?		
Has draught-proofing been fitted where necessary?		
Are doors on self-closers?		

Other equipment

Avoid having appliances on stand-by or on continuously, switch them on when required and off when no longer needed that day.

Other equipment	Notes	Priority Score 1 (low) - 5 (high)
When are TV's, coffee machines, extractors etc. switched on?		
Are they left on standby or permanently on?		
Coffee machines are often vented to warm cups and if left on can continue to use electricity on a 24hour basis?		

Toilets

While water is the main area of waste, particularly hot water. Energy is also a concern as it's an area prone to being overlooked.

Toilets		Priority Score 1 (low) - 5 (high)
Are toilet lights and extractors on PIR sensors to ensure that they are only used when required. If manually switched-on what measures are in place to ensure they are not left on?		
Are taps percussion type to stop hot water running needlessly and to reduce water charges?		

Outside Areas

Another part of the business which may be over-looked and appliances running without benefit. External lighting is most frequently the type which has not been converted to LED.

Outside Areas		Priority Score 1 (low) - 5 (high)
What outdoor area exists including car parks, beer gardens, smoking sheds, covered areas etc?		
Is all external lighting including floodlights LED? How is it controlled - manually, dusk to dawn, or timers? Are timers adjusted to reflect changing seasons?		
Are there external heaters? Where are they, how are the controlled & can they be isolated to prevent them being switched on out of hours?		
Are lights and heaters seasonally adjusted? Do they add value by extending customer dwell time or is the cost greater than the benefit?		

Cellar

A critical part of the business and a key cost centre. Any appliances in the cellar which produce heat mean the cellar cooler must work harder to compensate.

Cellar	Notes	Priority Score 1 (low) - 5 (high)
Are there any issues with the cellar – insulation, heat producing appliances, cellar cooler efficiency?		
Can any heat sources such as remote coolers, ice machines etc. be relocated outside the chilled area of the cellar or screened off?		
Is the cellar cooler working efficiently? Are the fins at the back and the internal and external condenser clean and clear?		
Are there boxes or any obstructions around the cellar which will restrict airflow potentially leading to hot & cold spots.		
Is the cellar of the correct size? If it's bigger than required reduce the area with insulation boards or plastic flaps. Do the cellar door and the drop allow warm air to enter? If so, consider insulating them.		

Kitchen

Kitchen equipment, particularly grills, hobs etc. which have no thermostatic control can be very expensive if left on when not required.

Kitchen	Notes	Priority Score 1 (low) - 5 (high)
The greatest opportunity to reduce costs is to only use equipment as required and that it is turned down or off when not in use. Grills, hobs etc which don't have a thermostatic control are expensive to run, if simply left on.		
What hours do kitchen staff work & who is in when?		
How does this change through the week? What level of variation in practice exists?		
When are the various appliances switched on? What they used for and does use vary through the week? Any issues with lighting gas appliances meaning it's switched on early? Are there any particularly high use equipment - how is it used?		
What about extractors are they on too long, at too high a setting, regularly maintained?		

List all your kitchen appliances:- (example table)

Appliance	On	Turned down?	Off	In good condition	Last serviced

		Priority Score 1 (low) - 5 (high)
What heat setting is catering equipment set to during breaks in service or quiet periods?		
Are things turned down or off?		
Do front of house staff alert you when customers come in and that orders are coming?		
Does use vary based on who's working? What's different? How is this evidenced or quantified?		

Refrigeration

Refrigeration, in the bar, cellar and kitchen typically accounts for around a third of energy use. The care and maintenance of these appliances will impact your overall energy costs:-

Refrigeration		**Priority Score** 1 (low) - 5 (high)
Are fridges, freezers, extractors regularly checked & maintained?		
Are vents on fridges and freezers clear of dust?		
Is there evidence of problems e.g. fridges & freezers not holding temperature or compressors running all the time?		
Are doors sealing when closed & condition of seals?		
Is there a build-up of ice or water escaping?		

As energy costs continue to rise there is increasingly a benefit to ensuring equipment is properly maintained.

List all bar, kitchen and cellar refrigeration equipment.

Appliance	On	Turned down?	Off	In good condition	Last serviced

Conclusion & Plan

Please take time to review your completed self-assessment and refer to your current energy use and costs. If your contract is due to end within the coming months, it's important to factor in how your costs may change. They will almost certainly increase and it's important to use this time to reduce use before the price increases.

Look at the different areas of your business - where are the greatest opportunities to save and how easily can the necessary changes be implemented.

What are your top 3 areas to reduce your energy use and spend?

First Objective:	
Process changes I need to make:	
Staff Behavioural changes I need to implement:	
How I will communicate this:	
What will success look like:	

Second Objective:	
Process changes I need to make:	
Staff Behavioural changes I need to implement:	
How I will communicate this:	
What will success look like:	

Third Objective:	
Process changes I need to make:	
Staff Behavioural changes I need to implement:	
How I will communicate this:	
What will success look like:	

Is there anything else you need to do, to implement your plan. The existing arrangements in place may have been planned or developed over time. This behaviour is probably well established and will take time to change. Are there things you can do to help embed these behaviours

Additional Notes:

Reviewing your meter readings is a quick and reliable way to assess how your consumption and costs are changing. Remember to factor in any seasonal changes where you are using more or less heating etc.

Also track this against weekly takings as you are likely to use more energy when you are busy, particularly on food.

Date:	Gas Meter Reading:	Elec Meter 1 Reading:	Elec Meter 2 Reading:	Weekly Takings

For further information and advice on managing your consumption and costs or to arrange a consultation contact Nationwide Energy Consultants:-
Tel: **02476 328995**
Email: info@nationwide-energy.co.uk
https://nationwide-energy.co.uk/free-guides-to-help-your-business/