

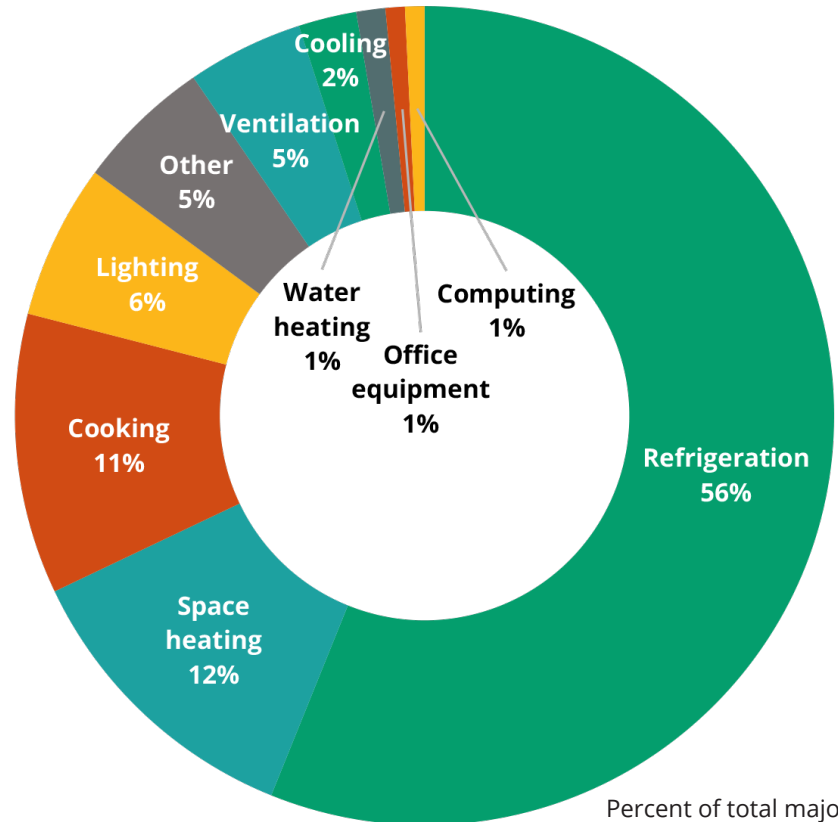
# Energy Use Breakdown



## Building Type: Food Distribution

Food distribution buildings are those used for retail or wholesale of food. Examples include grocery stores, food markets, convenience stores, and food banks.

The chart on the right shows the average energy use for facilities that do food distribution. **Use the chart to understand your building's typical energy usage and find ways to conserve and save.** See the energy tips below for ideas on how to conserve in the largest use areas.



Percent of total major fuel consumption (Btu) by end use, 2012

### REFRIGERATION

Check door gaskets and auto-closers on units to make sure doors are sealing properly. Keep coils clean and dust-free to help with efficiency. Leave space around the system to ensure good air flow.



### SPACE HEATING

Commercial buildings are empty 25% of the year. Educate occupants on turning down the thermostat when leaving for the night or weekend. Open window coverings to warm the space with sunlight on sunny winter days.



### COOKING

During down time, turn off the range or the fryer and begin preheating again when business picks up. Make sure kitchen is laid out efficiently so cooking equipment is not next to cooling equipment.



### LIGHTING

Encourage staff & volunteers to turn off lights when leaving empty rooms. Add light switch stickers as reminders to turn off lights. Use timers on outdoor lights or consider solar lighting to reduce your energy bill.

