3 A S=7 G=7 P=7

B S = 0 **G** = 4 **P** = 8

3 Energy Conservation

REF#	REDUCE YOUR ENERGY	REQUIREMENT	Υ	N	Х
1	Replace incandescent bulbs with efficient compact fluorescents or LEDs	Essential			
	How many incandescent lamps have you replaced?	Enter #:			
2	Assign staff to track energy bills over time, looking for sudden rises in use	Essential			
3	Complete regularly scheduled maintenance on your HVAC (min 2x/year)	Essential			
4	Replace all T-12 flourescent lighting with energy efficient T-8 or T-5 fixtures	Essential			
	How many T-12 lamps have you replaced with T-8 or T-5 fixtures?	Enter #:			
5	Maintain a start-up/shut-down schedule for all cooking/holding equipment	Essential			
6	Maintain refrigerator by replacing worn gaskets, automatic door closers, and replacing worn or damaged strip curtains	Essential			
7	Use a 1.6 gpm or lower pre-rinse nozzle for dish scraping and pre-cleaning	Essential			
	How many low-flow pre-rinse nozzels does your kitchen use?	Enter #:			
REF#	ENERGY CONSERVATION	REQUIREMENT	Υ	N	Х
1	Turn lights and electronic devices off when when not being used				
2	Use ENERGY STAR qualified refrigerators (Replace those 10 yrs old+)				
	How many ENERGY STAR rated refrigerators does your business use?				
	How many energy efficient minibars do you have?	Optional			
3	Reduce number of fixtures or lamps per fixture	criteria: choose four measures for gold certification and eight measures			
4	Use an outside air intake for air compressors				
5	Use task lighting instead of lighting the entire area				
6	Use a 365 day programmable thermostat to control heating and AC	for platinum certification			
7	Adjust the blade direction of ceiling fan depending on the season				
8	Shade sun-exposed windows and walls using awnings, sunscreens, or trees				
9	Apply window film to reduce heat				
10	Use energy-efficient double paned windows on at least 90% of windows				
11	Set thermostat to 76F for cooling, 68F for heating and use timing devices				
12	Use ENERGY STAR® office equipment and enable energy saving features				
	How many ENERGY STAR rated LCD monitors does your business use?	Enter #:			
	How many ENERGY STAR rated copier/printer units does your business	Enter#			
13	Use power mgmt software programs to activate power management settings				
	How many monitors have power management software installed?	Enter#			
14	Use lighting controls such as dual technology occupancy sensors				
	# of ice, vending machines have motion sensors or placed in shaded areas?	Enter#			
	How many rooms have time clocks	Enter#			
	How many rooms have photo cells (usually for exterior lighting)?	Enter#			
	How many rooms are on occupancy sensors	Enter#			
15	Use sensors on vending machines and place machines in shaded areas.				

3

Er	nergy Conservation			
16	Use a solar water heater or preheater.			
17	Enter your building utility use data into Energy Star Portfolio Manager			
18	Earn incentives for your business by participating in FlexAlert.org			
19	Insulate all major hot water pipes			
20	Employ solar energy to the building	Enter#		
	What is the monthly energy generation of your solar array in kWh?	Enter#		
21	Replace single or package A/C unit with one that exceeds Title 24 standards			
	How many Energy Star A/C units do you use?	Enter#		
22	Replace or supplement A/C system with evaporative cooler			
23	Purchase ENERGY STAR electrical equipment and Food Service appliances.			
24	During slower periods, group customers so that lights and heating/cooling can be turned off in unoccupied areas			
25	Reduce dishwasher hot water temp to lowest allowed by health regulations			
26	Set hot water heaters to meet minimum sanitation requirements (140-150°)			
NOTEC	-			

NOTES:

A S = 6 G = 6 P = 6

Water Conservation									
REF#	CONSERVE YOUR WATER (REQUIRED ITEMS)	REQUIREMENT	Υ	N	Х				
1	Install low flow aerators w/flow rates not to exceed 0.5 gpm on lavatory sinks								
2	Install aerators on kitchen sinks and showerheads that do not exceed flow rates of 1.5 gpm.								
	How many faucets do you have with low-flow aerators installed?	Enter #:							
	What is the flow rate of the aerators that you have installed?	Enter #:							
3	Assign a person to monitor water bills for sudden rises in use	Essential							
4	Regularly check for and repair all leaks	Essential							
5	Retrofit toilets > 1.6 gpf with 1.28 gpf models	Essential							
	How many employees does your business employ?	Enter #:	:er #:						
	How many visitors utilize your facility per day (use averages)?	Enter #:							
	How many customers utilize your facility per day (use averages)?								
	What is the flush volume of your OLD toilet?	Enter #:							
	What is the flush volume of your NEW toilet?	Enter #:							
6	Replace old showerheads with newer low-flow showerheads below 1.5 gpm	Essential							