

Name: _____



KITCHEN SURVEY AUDIT

Your goal will be to identify energy use in the kitchen of your school. The kitchen is a busy place in your school and is also a place where water and energy is used in many different ways. There are probably ways that your school's kitchen could be more energy efficient, but budget constraints may make this difficult to implement. To learn more about energy use in the kitchen, observe the kitchen staff in action and conduct a brief interview by asking them the following questions. (Note: Enlist the support of the administration, the custodial staff, kitchen staff, and other teachers as needed to complete this audit.)

Below is a survey of the kitchen area. Get permission to observe the kitchen staff at peak hours. Interview the kitchen staff and complete the following informal, kitchen survey.

1. How many of the following are in the kitchen?

A. Fry units: _____

B. Ovens: _____

C. Broilers: _____

2. How many of each of the following is used during peak hours?

A. Fry units: _____

B. Ovens: _____

C. Broilers: _____

3. At what temperatures are the ovens preheated? _____

Is this higher or lower than the desired temperature or the same? _____

4. Are smaller, energy efficient ovens available? _____

Are these used when possible? _____

5. Are oven doors opened often to place food in or remove food? _____

** About 1% of the heat from an oven is lost every second the door is open.*

6. Are ovens and heating elements turned off when not in use? _____

7. Is meat cooked slowly at low temperatures or more quickly at higher temperatures?

**A roast cooked at 250° for 5 hours uses 20 – 25% less energy than cooking the same roast at 350° for 3 hours.*

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8. What is the schedule for baking and roasting? Does the schedule maximize the oven capacity? _____

9. How often are the fryers cleaned? _____

10. Are food warmers and hot plates turned on only as needed? Are they on a timer or are they turned on and off manually? _____

11. Are the dishwashers full before they are run? _____

12. Are the hot water heat coils free of lime? _____

13. Do the faucets leak? _____

14. Do the hot water lines have water pressure regulators? _____

15. Is the cleaning done during daylight or nighttime hours? _____

16. Are the seals on the refrigerators and freezers in good repair? _____

17. Do any of the appliances carry the Energy Star rating? Which ones? _____

a) If not, are there plans to replace existing appliances with Energy Star appliances when the time comes? _____

18. Is there space between the refrigerator and freezers to allow proper air circulation? _____

19. Are hot items placed into the refrigerator? _____

20. How often are the appliances cleaned? _____