

# Saving energy for food businesses

**There are lots of ways you can reorganise things in your food business to save energy, while keeping yourselves and customers safe.**

This guide will help you think through what could work for your business, identify any risks and ensure you avoid them.



When taking measures to save energy, it's vital to ensure you don't compromise health and safety or food safety at any point.

For more information visit [www.hse.gov.uk](http://www.hse.gov.uk) / [www.food.gov.uk](http://www.food.gov.uk)



Make sure you keep up your contracts for pest control, equipment servicing and waste disposal. Problems caused by cutting back on these are resulting in a high number of business closures at the moment.

- **Can you move stock into fewer fridges as part of your closing down procedures so you don't have to keep them all on overnight?**



Ensure you keep raw and ready-to-eat food separate.

When you turn fridges back on, make sure they're cold enough before putting food back in.

- **Can you reduce your freezer use by having more deliveries and getting rid of a freezer?**
- **Check the seals on your fridges, freezers and ovens.** If they are worn, you will be losing expensive heat. Can you afford to fit doors to any open-front chillers?
- **When did you last have your equipment serviced?** If something's not in top condition it may not be performing efficiently. If you can't afford a service, unplug the appliance and clean the grills and filters.



Some appliances have a statutory requirement to be serviced after a certain length of time. Cleaning grills and filters doesn't mean you can miss this.

- **Are your display fridges too large?** Make sure they're only large enough for what you really need to display. If you're storing things in display fridges that could be put away, think about downsizing them.
- **Reduce food waste (and therefore costs)**
  - How many ingredients do you buy that are only used in one menu item?
    - If you don't sell a lot of those items, would it be best to take them off the menu?
    - Which are the ingredients you most often throw away? Could this be made into something else and sold e.g. a soup?

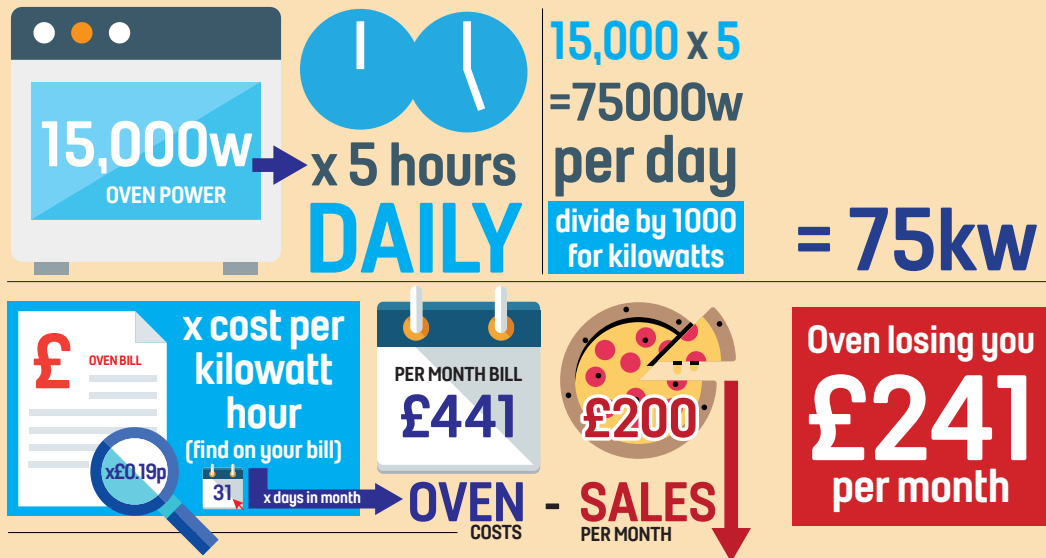


When using up leftover ingredients, make sure they're still in date and fit to eat.

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- If you're using out-of-season produce, could you change your menu to replace with more in-season produce which is cheaper?
- Do you have neighbouring businesses that you could cooperate with, to drive a better bargain with your suppliers by joining forces?
- **Look at how much energy each piece of equipment uses, and whether the items you use it for bring in enough money to cover the cost.**
  - E.g. if you are a mixed-use takeaway which includes a pizza oven, do you sell enough pizzas to cover the energy cost of running that oven?



- **Is your menu your friend?** Are you tied to a concept that isn't bringing in business right now? Are the prices of your key ingredients rising so fast that you cannot sell at prices your customers will pay?
  - This is a key issue for many visionary premises, from vegan to fried chicken.
  - Are you willing to modify your concept to keep your margins at a level where you can pay your salaries and bills?
  - Can you find other, cheaper ingredients that still fit within your theme? Could using seasonal ingredients be more cost-effective?



- When sourcing cheaper ingredients, ensure they are still human food grade and good quality.
- If you change ingredients, make sure you update your menus, labels and allergen information.

- **Low energy appliances.** Can you change any of your items to be cooked in a low energy appliance such as a slow cooker, pressure cooker or air fryer?

If you'd like help with anything to do with your business, our friendly and expert business support team is here to help. Call us on 0114 224 5000 or email [BusinessSheffield@sheffield.gov.uk](mailto:BusinessSheffield@sheffield.gov.uk)

You can find information and support around the cost of living, including more resources to help you manage the impact on your business at [www.sheffield.gov.uk/costofliving](http://www.sheffield.gov.uk/costofliving)

