

The Environment

As Caterers, we all have a great deal of scope to make an impact upon our environment. Whatever the size of your operation, a lot of small actions can make a big difference. Remember good housekeeping is environmentally friendly. Below are a few simple and practical steps you can take to protect and improve your environment.

Purchasing

- Avoid any products containing CFCs.
- Consider products produced from recycled materials.
- Use wood from managed and sustainable forests. Avoid hardwood from tropical rain forests.
- Purchase toiletries and cleaning materials which are not harmful to the environment.
- There are many electrical appliances on the market - choose ones which are most energy efficient in your price range.

Dishwashers

- Maximise dishwasher loads with correct stacking.
 - Clean filters and service dishwashers regularly.
 - Ensure the dishwasher incorporates adequate insulation. You could also consider using sanitising liquids and water softeners to reduce boost temperatures. When buying a new dishwasher, check its energy consumption and consider buying one with a heat recovery cycle.

Extraction

- Switch off kitchen extractor fans when not required.
- Clean extractor filters, grills and fan blades regularly.
- Ensure correct position and sizing of extractor fans.

Food Refrigeration

- Locate fridges and freezers away from heat sources.
- Reduce the number of times fridge/freezer doors are opened.
- Minimise the time fridge/freezer doors are kept open.
- Never put hot food in fridges.
- Adopt a planned defrosting programme.
- Ensure that the door seals are maintained in a good condition.

<http://www.3663.co.uk>

e-mail: advice_centre@3663.co.uk



The Environment

Cooking

- Turn off extractor fans when they are not needed.
- Don't switch ovens, hobs or fryers on until they're needed.
- Minimise hot storage of cooked foods.
- Know the 'heat up' times of hobs, grills and ovens.
- Keep hot plates and burners clean.
- Service cooking appliances regularly.
- Check the accuracy of thermostats and timers.
- If possible, switch ovens off before cooking times end.
- Consider installing sub-metering for kitchen areas.
- Reduce the amount of time that food is kept hot.

Microwave ovens can dramatically cut energy usage. Consider installing fan or air circulation ovens, they not only save energy, they also cook at lower temperatures with less food loss due to shrinkage.

Point-of-use (Water Heating)

Consider point of use water heaters for areas such as washing sinks and also at locations remote from the hot water storage tanks. (To spot applications look for long lengths of hot water pipe on your energy survey). Remember that point-of-use water heaters can be wall-mounted both above and below sink units - and out of sight for plush executive designs.

Storage systems (Water Heating)

- Check that hot water is stored in a properly insulated storage tank.
- If electric water-heating, then check that full use is being made of off-peak heating - check that you have the right tank size.
- If hot water is provided from a gas or oil-fired boiler, it may be more cost-effective to use off-peak electricity, particularly in summer.

Temperatures (Water Heating)

Check your current water heating temperature, if it is above 60 °C then lower it to 60 °C (if possible). Lower temperature below 60 °C only if there is no hot water storage - as storing water at below 60 °C increases the risk of legionella problems.

Distribution (Water Heating)

- Pipework needs to be as short as possible to avoid dead legs.
- All pipes, joints and valves must be lagged.
- On larger systems ensure hot water is circulated to each draw off point to eliminate dead legs. Remember that both hot and cold water pipes should be lagged as this stops winter freezing, and summer warming of cold water in the pipes.

Taps (Water Heating)

Look at the way water is used.

- If the flow rate is too high then consider fitting an in-line line flow restrictor or spray taps.
- If taps are left running then consider timer taps or sensor taps which detect people's hands. Also ensure that dripping taps are repaired and check that all hand basins have plugs and chains. Remember that washing hands under a running tap is wasteful.

The Green Organisation
01604 810507

Environment and Energy Helpline
0800 585794

The Environment Agency
- general enquiries **0870 850 6506**
- emergency hotline **0800 807060**

ENCAMS (environmental campaigns)
01942 612621
info@tidybritain.org.uk

Useful telephone numbers:

Sections "Dishwashers" to "Taps" have been taken from The Energy Management Advisor ©ETSU.N.B. these are only advisory notes and 3663 will not accept any liability for loss or damage howsoever caused in following these notes.

<http://www.3663.co.uk>
e-mail: advice_centre@3663.co.uk