

BEST MANAGEMENT PRACTICES



FOR SOUTH CAROLINA'S HOSPITALITY INDUSTRY

South Carolina's hospitality industry is a large consumer. Each facility purchases goods and services, creates and manages waste, uses energy and water, and just like an individual leaves an environmental footprint. Operating in an environmentally responsible fashion, the state's hospitality industry can lead by example with everyday, cost-effective practices that help protect and preserve South Carolina's environment as well as the quality of life for all South Carolinians. This "Best Management Practices" (BMP) fact sheet is part of a series.

Energy Efficiency

Energy efficiency addresses the three major environmental concerns of the public – global warming, acid rain and depletion of non-renewable resources. Energy efficiency also addresses a main concern of businesses – reducing cost. Because a facility pays for the amount of energy used, it is a controllable expense.

According to the U.S. Environmental Protection Agency's (EPA) ENERGY STAR program, a hotel spends an average of \$2,196 per available room each year on energy. With this representing about 6 percent of all operating costs, a 10 percent reduction in energy consumption would have the same financial effect as increasing the average room rate by \$0.62 in a limited-service hotel and by \$1.35 in a full-service hotel.

Incentives for energy efficiency and renewable energy are offered through federal and state government. South Carolina businesses can access these through the database of State Incentives for Renewable and Efficiency (DSIRE) at www.dsireusa.org/library/includes/map2.cfm?currentpageid=1&state=sc&re=1&ee=1.

Conduct an energy audit.

In order to improve, your facility must first know and understand its current energy usage. The following companies provide information and assistance on conducting an energy audit, ideas on conserving energy and educational materials.

- ✿ **EPA ENERGY STAR Portfolio Manager** – Offering an interactive energy management tool, this allows you to track and assess energy consumption. To use this tool, visit www.energystar.gov/istar/pmpam/.
- ✿ **Duke Energy** – A business energy analysis is provided in the Business Savings Toolkit. Non-customers can

use this auditing tool as well. Visit www.duke-energy.com/south-carolina-large-business/energy-efficiency/energy-assessments.asp.

- ✿ **Progress Energy** – Small business tools and calculators are available to customers at www.progress-energy.com.
- ✿ **South Carolina Electric and Gas** – Businesses are offered energy-saving tips at www.sceg.com/en/save-energy-and-money/.
- ✿ **Santee Cooper** – A partnership is offered to customers, where "Green Power" blocks can be purchased. Visit www.santecooper.com/portal/page/portal/SanteeCooper/MyBusiness/CommercialGreenPower for details.
- ✿ **Piedmont Natural Gas** – Information on natural gas is available specifically for your business at www.piedmontng.com/yourbusiness/businessservices/home.aspx.
- ✿ **Palmetto Clean Energy** – Blocks of green, renewable, locally produced energy are available for purchase. Visit www.palmettocleanenergy.com for details.
- ✿ **S.C. Energy Office** – Assistance on energy audits along with site visits are available for your facility. For details, visit www.energy.sc.gov/index.aspx?m=7&t=46&h=174.
- ✿ **EPA Clean Energy** – Educational material is provided on energy efficiency and reducing your environmental impact at www.epa.gov/cleanrgy/index.html.

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The Green Hospitality Program is offered by the S.C. Department of Health and Environmental Control's (DHEC) Office of Solid Waste Reduction and Recycling (Office). To learn about the program or for help setting up, implementing or improving green practices, call the Office at 1-800-768-7348 or visit www.scdhec.gov/greenhospitality.

Energy-efficient Actions

- ✿ **Turn office equipment off.** While continuously running, a significant amount of energy in aggregate is consumed.
- ✿ **Capture and reuse waste heat from laundry operations.**
- ✿ **Cover and shade outside ice maker and vending machines.** These machines operate continuously and consequently consume electricity 8,760 hours a year. By shading them, you can reduce the amount of energy consumed to keep them cool.
- ✿ **Use your refrigerator efficiently.** Allowing hot food to cool before refrigerating. Store foods in the refrigerator based on frequency of use and do not block circulation within the refrigerator. Keep refrigeration units away from heat sources. Install vinyl air curtains or air blowers over the doors of walk-in refrigeration to reduce the amount of cooled air that escapes and outside air that enters.
- ✿ **Maintain and manage HVAC equipment wisely.** Replace damaged weather-stripping on doors and windows. Damaged weather-stripping allows heated inside air to leak and outside air to enter, which requires more energy to keep building at desired temperature. Seal cracks around windows and doors with caulk. Seal duct work.
- ✿ **Use exhaust fans efficiently.** Only use exhaust fans at speeds no higher than necessary, and run only when required. Exhaust fans can waste energy by pulling conditioned air out of the building. Connecting fans to a light switch can control use.
- ✿ **Avoid range tops.** The range top uses more energy and adds more heat to the kitchen than other equipment. If you use the range top, use the right sized pots and keep them close together to reduce heat loss.
- ✿ **Use efficient oven practices.** Keep the oven doors closed, preheat only when necessary, do not set the thermostat higher than necessary and avoid using aluminum foil.

- ✿ **Maintain equipment.** Through the maintenance of your facility's equipment, you are increasing performance and decreasing energy consumption. Turn off any equipment not in use.
- ✿ **Keep equipment clean.** In the kitchen, carbon and grease build-up and even a very thin layer of dust can reduce energy efficiency. Clean grills and grease filters in restaurants daily. Regularly inspect and clean icemakers and vending machine condenser coils. Throughout the facility, keep light fixtures clean as bulbs will produce more light after cleaning.

Energy-efficient Equipment

- ✿ **High-efficiency equipment should replace inefficient equipment.** High-efficiency equipment may be more expensive up front than other units, but the higher initial outlay can be recovered through increased energy savings. This includes the installation or upgrade in insulated water lines. This too reduces heat loss.
- ✿ **Use ENERGY STAR products.** This recognizes energy-efficient heating and cooling, appliances, electronics, lighting and office equipment. Requirements for ENERGY STAR ratings and where to find these products can be found at www.energystar.gov.
- ✿ **Manage elevator energy.** Hydraulic-powered are the least efficient elevators. Switch to a less toxic hydraulic fluid when replacement is not an option. New technology allows computerized controls to optimize energy consumption. For more on elevator energy use and how to be more efficient, see the document "Greening Federal Facilities" at www1.eere.energy.gov/femp/pdfs/29267-5.7.4.pdf.
- ✿ **Install Low-E thermo-pane windows.** These reflect heat, reducing wasted energy use and energy bills.
- ✿ **Use energy-efficient lighting** (including the use of timers, sensors and vending misers) and turn off lights in vending machines. Switch incandescent lights to compact fluorescent bulbs. Use solar-powered items such as flashlights and outdoor lighting, too.



The S.C. Green Hospitality Alliance is a free, voluntary program designed to: 1) help South Carolina's hospitality industry reduce the environmental impact of its operations as well as incorporate environmental stewardship and sustainability in its business practices; and 2) promote and recognize member hotels, restaurants as well as other hospitality facilities for their environmentally conscious practices. The Alliance was developed in partnership by the S.C. Restaurant & Lodging Association and DHEC's Green Hospitality Program.

For more information, call DHEC's Office of Solid Waste Reduction and Recycling at 1-800-768-7348 or visit www.scdhec.gov/greenhospitality.

