Food & Beverage Manufacturer CHECKLIST

№	ENERGY	☑
1	Insulate all exposed hot water pipes and refrigeration system cold suction lines in unconditioned spaces only such as in a garage or outdoors. This measure is for pipes carrying hot water out of the water heaters and for pipes coming in and out of AC units.	
2	Place ovens in well-ventilated areas away from processes that require cooler environments.	
3	Maintain proper refrigerant level, refrigerant charge and ensure refrigerant is not leaking.	
4	Insulate heating and cooling ducts, especially if they pass through an area which is not heated or cooled.	
5	Complete regularly scheduled maintenance on your HVAC (heating, ventilation, and air conditioning) at least twice a year.	
6	Adopt climate-friendly refrigerant management practices including: working with vendors to ensure all refrigerants are recovered and or either reclaimed or destroyed at the end of their life, utilize climate-friendly refrigerants in any newly purchased cooling systems, and consider replacing existing refrigerants with climate-friendly refrigerants.	
7	Use lighting controls, such as dual technology occupancy sensors, bypass/delay timers, photocells, or time clocks.	
8	Install solar panels, geothermal or wind turbines on site.	
9	Install strip curtains, air curtains, or automatic door closers between work areas that require different room temperatures.	
10	Evaluate the chiller model used for cooling your building or industrial process and ensure that it is the correct size for the load.	
11	Ensure optimal performance of new equipment purchases by including adjustable speed drives and right sized pumps where feasible.	

12	Use variable frequency drives (VFDs) on fans and motors to ramp them down to an appropriate speed when demand drops.	
13	Ensure proper ventilation for fixed/permanently installed air compressors - cool air takes less energy to compress and the unit will run more efficiently.	
14	Upgrade or replace steam traps associated with your boiler system to remove condensate and increase efficiency.	
15	Use automatic door closers or open door buzzers on walk-in refrigerator/freezer doors.	
16	Recover waste heat, compressed air, biogas or steam from your processes and use in another process. Examples include energy recovery from ovens, compressors, boilers, wastewater treatment and cogeneration processes. Describe your energy recovery measure(s) and use the upload icon to attach the answer to this measure.	
17	Use floating head and floating suction to allow cold storage equipment to ramp down for cooler weather and save energy.	
18	Replace your gas water heater with an electric heat pump water heater, or obtain a quote for future replacement and provide it to your coordinator for verification.	
19	Replace your gas furnace with an efficient electric heat pump system, or obtain a quote for future replacement and provide it to your coordinator for verification.	

№	 SOLID WASTE	☑
1	Choose food packaging with less environmental impact: Environmentally preferable material, lighter weight for transportation, reusable, fully recyclable or compostable.	
2	Have a written policy and plan to reduce damage, contamination and loss of ingredients or materials entering your facility and your process.	
3	Pre-clean produce or other food ingredients to reduce the risk of process contamination and waste of your finished product.	
4	Compost, recycle or repurpose any biosolids generated during wastewater treatment.	
5	Compost food waste, food-soiled paper, compostable packaging, and any yard debris.	
6	Donate edible food to staff and/or food rescue programs.	

№	TOXICS	✓
1	Use certified non-toxic laundry, cleaning and building maintenance products in non-aerosol containers 4such as Green Seal certified, Environmental Working Group with an "A" or B" rating, US EPA Safer Choise, SF approved, or EcoLogo.	
2	Eliminate Bisphenol A (a TRI-listed chemical) from the interior coatings of metal cans and other food containers. Describe your replacement material or process.	
3	Use clean-in-place methods on the interior surfaces of pipes, vessels, process equipment, filters and associated fittings to reduce risk of chemical exposure to staff and of product contamination.	
4	While remaining in compliance with food safety requirements, and where possible in your facility, use safer disinfecting and sanitizing materials and methods such as dry heat or steam, dry ice, microwave, ozone or peroxides in place of chlorine-based and quaternary compounds.	
5	Supply electric power for diesel-fueled supply trucks to reduce engine emissions from idling during deliveries.	
6	Use anaerobic digestion to treat organic waste to reduce methane (a powerful greenhouse gas) emissions from your process.	
7	Have a pollution prevention spill kit, create and post a spill plan, and train staff.	
8	Properly dispose of any hazardous waste.	

№	TRANSPORTATION	✓
1	Offer employee commuting options like a Commuter Benefits Program and telecommuting.	
2	If your business uses a fleet of vehicles, purchase electric vehicles or commit to purchasing EVs in the future.	
3	Install EV charging station for staff and fleet.	

№	WASTEWATER	✓
1	Use drain plugs/screens in all floor drains and sink drains that allow for drainage of water but not solids.	
2	Routinely clean kitchen exhaust system filters in a sink that drains to the grease trap or interceptor.	
3	Keep dumpsters and any other potential pollutants, such as paint cans, other chemical drums, etc., covered and impermeable to rainwater. If no covers are available, provide overhead storage. Keep outdoor areas clean and report leaking dumpsters to your waste hauler.	
4	To prevent spills around drums and tanks, use spout and funnel when adding fluids to waste drums and pump and spigot when dispensing new product. Drain residual from pump back into original container. Alternatively, demonstrate a better spill-proof method of fluid transfer.	
5	Change vehicle fluids in bermed or contained indoor areas.	
6	Always use drop pans or portable storage containers while changing vehicle fluids.	
7	Do not leave drop pans and open containers containing vehicle fluids unattended for longer than 2 hours unless they are covered securely and within secondary containment.	
8	Park wrecked vehicles inside over concrete unless they have been drained of all vehicle fluids.	

№	WATER	✓
1	Replace all existing faucet aerators and showerheads with low clow fixtures. Bathroom aerators should not exceed 0.5gpm; kitchen sinks should not exceed 1.5GPM; showerheads should not exceed 1.5GPM.	
2	Check for and repair all leaks, including in toilets.	
3	Regularly inspect and repair all broken or defective sprinkler heads/nozzles, meter, and water pipes, lines and valves. Verify heads/nozzles are the proper rating/type for that application and positioned to prevent hardscape areas from being sprayed.	
4	Adjust the schedule and duration of your irrigation system according to seasons. Water during non-daylight hours.	
5	Retrofit toilets flushing at higher than 1.6 gallons with high efficiency toilets 1.28 gallons or less).	
6	Replace all urinals flushing at greater than 1.0 gallons with a high-efficiency urinal, flushing at less than or equal to .125 gallons, or waterless urinals.	

№	COMMUNITY	☑
1	Post signage encouraging resource conservation.	
2	Have an environmental policy statement that outlines the organization's commitment to sustainability and distributed to all employees. The policy must address waste reduction, water/energy conservation, and education.	
3	Research upgrading the 100% renewable energy option from your community choice aggregation (CCA) provider or utility.	
4	Encourage employee participation in sustainability efforts by adopting programs like sustainability best practices in employee on-boarding, establishing a "Green Team", measuring and communicating the progress on sustainability initiatives, and awarding staff with financial and non-monetary incentives for their sustainability initiatives.	
5	Register your business with the IL Green Business Tracker to calculate your carbon footprint and other energy metrics.	
6	Have a written Food Safety Management System (FSMS) to demonstrate safety and quality in the food chain.	