

Restaurant Energy Audit Checklist

General Information

Restaurant Name

Address

Date

Auditor

Lighting

- ☐ All lights are LED or energy efficient.
- ☐ Occupancy sensors installed where suitable.
- ☐ Lights turned off when not in use.
- ☐ Regular maintenance and cleaning of light fixtures.

Kitchen Equipment

- ☐ Ovens and ranges regularly maintained.
- ☐ Equipment turned off when not in use.
- ☐ Energy efficient appliances installed.
- ☐ Refrigerators and freezers have intact door seals.
- ☐ Vent hoods and filters are clean.

Heating, Ventilation and Air Conditioning (HVAC)

- ☐ Programmable thermostat is used.
- ☐ Filters replaced/cleaned regularly.
- ☐ No air leaks in ducts, doors, or windows.
- ☐ Temperature set points appropriate for operation hours.

Water Heating

- ☐ Water heaters set to optimal temperature.
- ☐ Insulated hot water pipes.
- ☐ No dripping taps or leaks.

Building Envelope

- ☐ Doors and windows properly weather-sealed.

☐ Walls, ceilings, and floors insulated as needed.

☐ Regular inspection for drafts and leaks.

Other Notes & Observations