



Restaurant Energy Efficiency & Electrification Cost Study

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Introductions

Laura Wong



Sustainability Specialist

San Mateo County Energy Watch

County of San Mateo

Supports public schools and small businesses with reducing energy use and operational GHG emissions.



Todd Bell



Senior Program Manager

Food Service Technology Center

Frontier Energy

Leads energy audit/site survey services, in commercial foodservice operations to identify utility saving opportunities.



Project Background

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- **Food service businesses** represent a **significant share of energy consumption**, especially when demand on the grid is highest.
- Supporting the food service industry in **electrifying and improving energy efficiency** will be necessary to **meet state and local climate goals**.
- This **cost study** will allow us to **better understand the financial implications** of implementing energy efficiency and electrification measures in restaurants.



Restaurant Recruitment

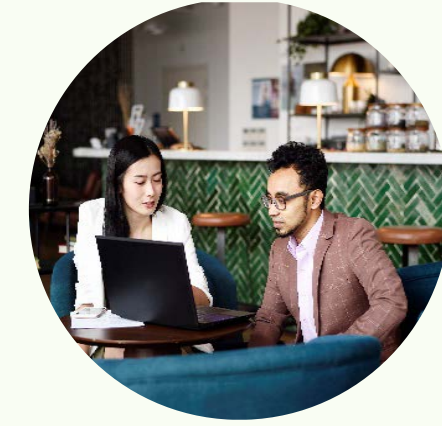


Marketing Methods



Direct emails

2,110 restaurants



Chambers of Commerce

All 8 chambers



Green Business Program

Small business presentation



In-person outreach

Visited 30 businesses along El Camino Real



Survey to Garner Restaurant Participants

Data points collected in the interest survey

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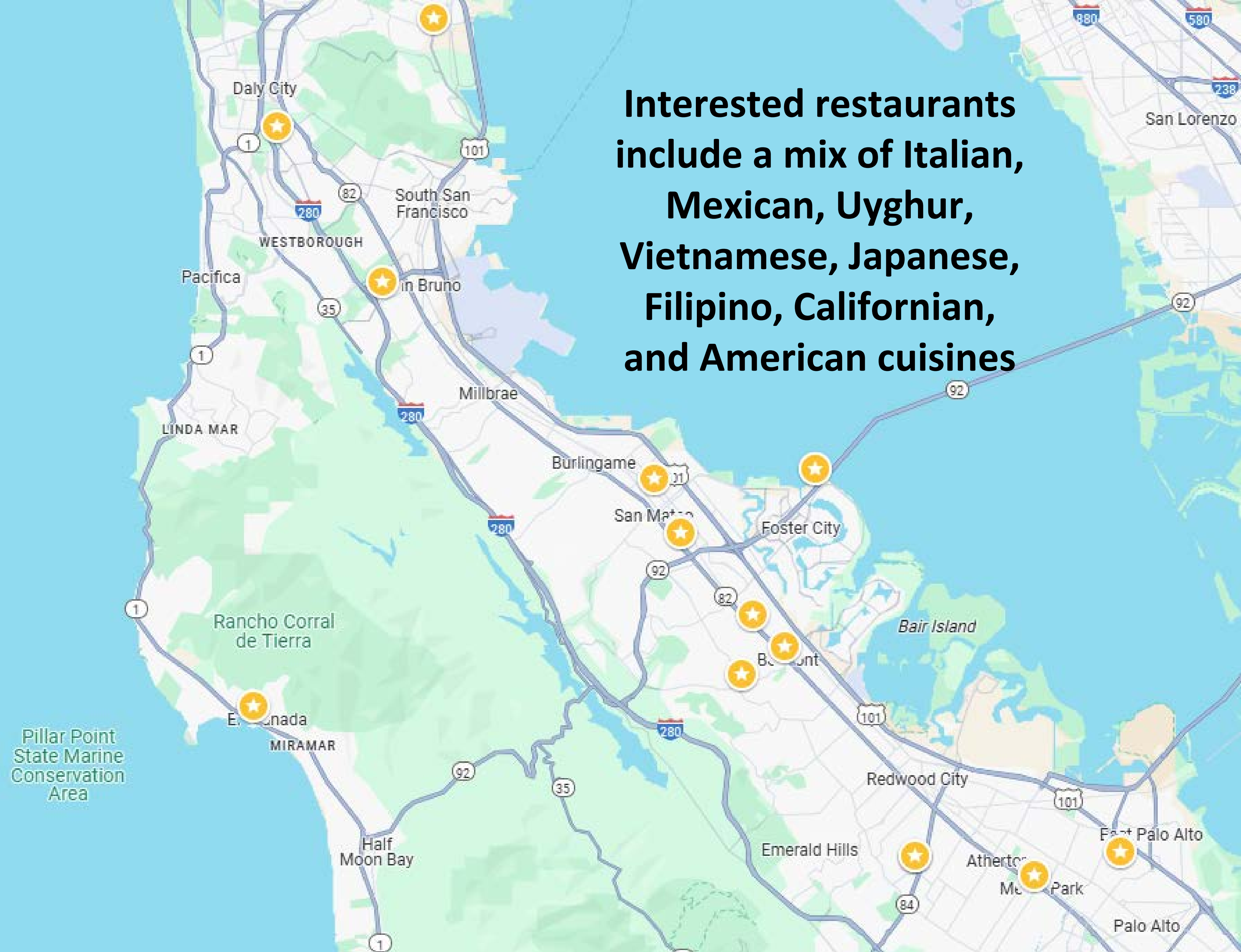
1. Contact information for the business owner or manager
2. Business information
 - Name, address, hours of operation
3. Meal periods served
 - Breakfast, lunch, dinner
4. Cooking equipment
 - Types and quantity of gas-fired cooking equipment
5. Space and water heating
 - Types of space and water heating equipment
6. Electric panel
 - Location of electric panel



Map of Interested Participants



**Interested restaurants
include a mix of Italian,
Mexican, Uyghur,
Vietnamese, Japanese,
Filipino, Californian,
and American cuisines**



Best Candidates Identified by the Food Service Technology Center

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Taquería Los Moreno

- San Mateo
- Typical equipment for a taqueria
- Underserved community



Sushi Plus

- Redwood City
- Commercial suite
- Standard split HVAC



Bayhill Vietnamese Bistro

- San Bruno
- Commercial suite
- Underserved community



Sizzler

- Colma
- Free-standing building
- Francise



Corner Table

- Redwood City
- Typical equipment
- Standard split HVAC



Peninsula Italian American Social Club

- San Mateo
- Free-standing building
- Large event spaces



Potential Candidates

Beach House Hotel



- Half Moon Bay
- Attached to Hotel – may present unique challenges worth investigating



All Spice



- San Mateo
- An atypical food service building, but is an opportunity to investigate the unique challenges associated with this building type where restaurant can reside



Mrs Khan Uyghur Cuisine



- Menlo Park
- Multi-unit suite
- Other sites are representative of the same features





Comments from Businesses



- “Our building is 167 years old and do need help trying to figure out where we can save.”
- “Extremely high PG&E bills are hurting my business.”
- “[We plan to add] a heat pump water heater as part of an energy study.”
- “[We would replace equipment] if we could save more money.”



Committee Feedback

For the remaining 1-4 sites, should we include institutional kitchens or search for additional businesses?

What we're looking for...

- A wide variety of cooking equipment that is used regularly
- Ideally located in a free-standing building



Thank you.

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