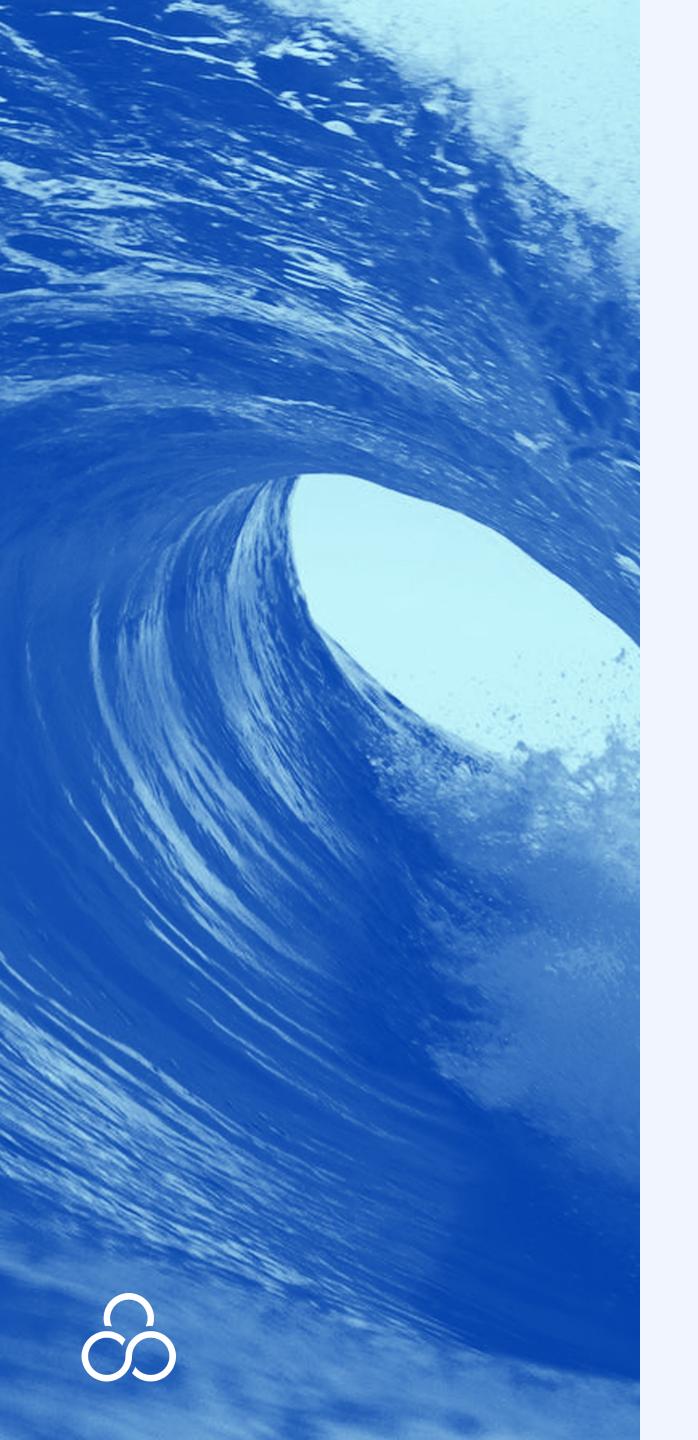


Restaurant Energy Efficiency & Electrification Cost Study

April 8, 2025

Laura Wong Sustainability Specialist





## 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.

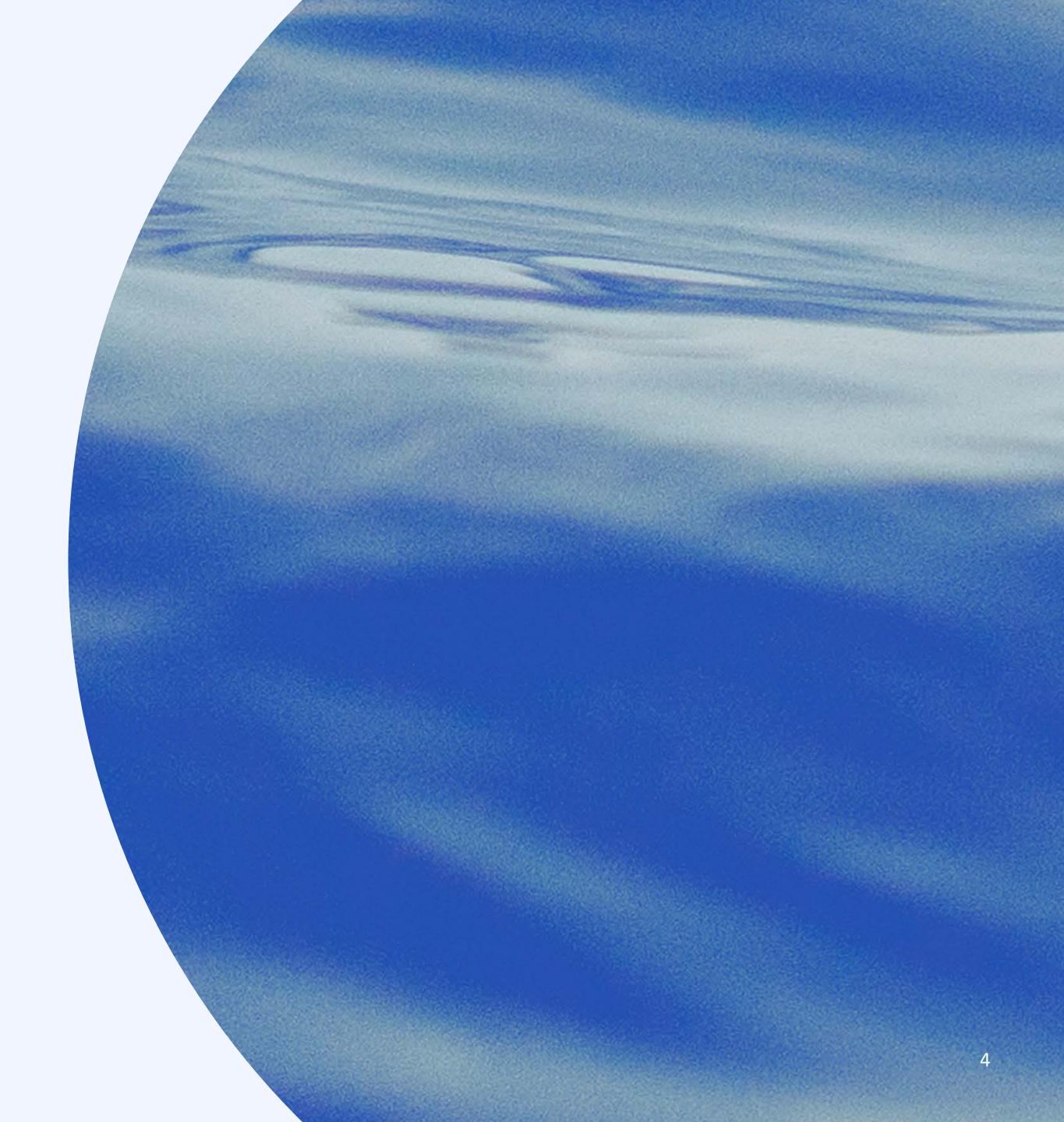


## Project Background

- 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









Direct emails

2,110 restaurants



Chambers of Commerce

All 8 chambers



Green Business Program

Small business presentation



In-person outreach

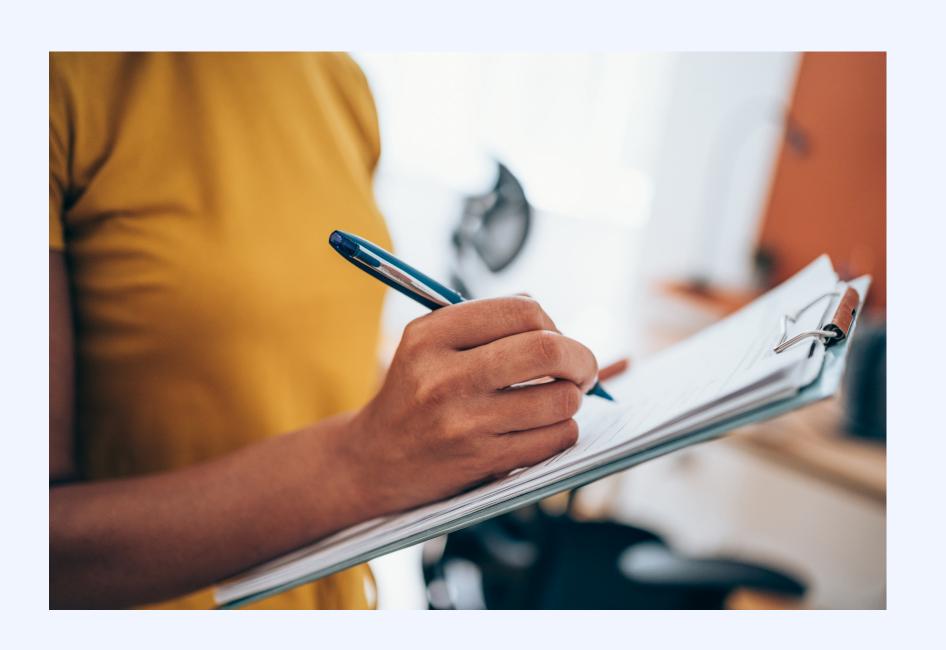
Visited 30 businesses along El Camino Real

## 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





## Best Candidates Identified by the Food Service Technology Center



#### Taquería Los Moreno

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



#### **Bayhill Vietnamese Bistro**

- San Bruno
- Commercial suite
- Underserved community



#### **Corner Table**

- Redwood City
- Typical equipment
- Standard split HVAC



#### **Sushi Plus**

- Redwood City
- Commercial suite
- Standard split HVAC



#### Sizzler

- Colma
- Free-standing building
- Franchise



#### Peninsula Italian American Social Club

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



## **Potential Candidates**

#### **Beach House Hotel**

- Half Moon Bay
- Hotel



### All Spice

- San Mateo
- Free-standing house







# 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."



## Questions or feedback?



Do we want to only include businesses, or should we include an institutional kitchen?

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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