

Why participate in Smart \$upermarkets?



The US EPA estimates that \$1 in energy savings is equivalent to increasing sales by \$59.

Resource Efficiency: Achieving increased resource efficiency not only helps significantly reduce operating costs but serves to document regulatory compliance so as to preserve our environment.

Increased Profitability: Resource savings not only contribute directly to the bottom line but increase a supermarket's competitiveness.

Reduced Economic Risk: Reducing a facility's total resource consumption can soften the impact of resource price fluctuations.

Increased Sales: Improving the built environment often enhances the comfort of customers, hence attracting and retaining more customers.

Reduced Spoilage: Upgrades to refrigeration and lighting systems can reduce spoilage of perishable goods while also saving on energy bills.

Enhanced Public Image: Supermarkets who adopt these practices demonstrate their commitment to the environment and become responsible environmental stewards.

Smart \$upermarkets is funded by the US Environmental Protection Agency and developed by the Center for Building Knowledge (CBK) at NJIT.



The mission of the Center for Building Knowledge (CBK) is to create new knowledge that will help individuals and communities make better-informed decisions concerning the built environment. The Center engages in a comprehensive program of applied research, technical assistance and training focused on the built environment and the institutions, policies, technologies and trends that shape it. A key goal is to generate practical research results that provide tangible benefits to individuals and the communities in which they live and work.

Current energy efficiency program area projects focused on the food sales industry:

- PSE&G Market-Focused Retro-Commissioning Pilot Program
- PSE&G Market-Focused Retro-Commissioning Toolkit Program
- Northeast Utilities (NSTAR) Food Sales Program

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Smart \$upermarkets

Improve Performance. Increase Profits.

www.smartsupermarkets.org



About Smart \$upermarkets

Supermarkets are renowned as an extraordinarily competitive industry in which the difference between profit and loss is often determined by the cost of operations and the resources that they consume. By example, typical energy consumption by supermarkets is second only to the food service (restaurant) industry and represents the most significant portion of the annual budget after only labor costs. The effective management of these resources be it energy, refrigerants, water, and waste is critical to the success of your enterprise.

In the interest of providing facility managers a means of both simultaneously monitoring, evaluating, and training their staff and contractors, the Center for Building Knowledge (CBK) at NJIT has developed an engaging, easy-to-use online toolkit to supports the facility manager in accomplishing resource consumption and associated pollution prevention by providing a single source of tools to better manage their facilities.

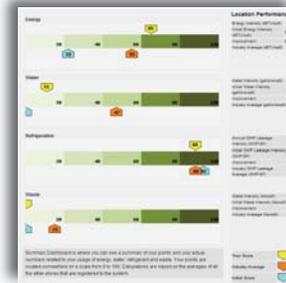
The Smart \$upermarkets website includes:

- **Summary Tools:** Facility managers can review the progress of each facility in comparison to the whole organization and industry averages for energy, refrigerant, water, and waste.
- **Best Practice Recommendations:** Users are provided with suggestions for operation and maintenance best practices, no/low cost actions and retrofit options that will improve their performance specific to their particular facility.
- **O&M Scheduling:** Users can view suggested O&M actions, schedule actions, and keep a record of O&M activities as well as associated documentation.
- **Technical Resources:** Users are available a library of industry resources including a newly developed library of video tutorials.

Register for an account at
www.smartsupermarkets.org

Management of resources is broken down into four categories: energy, water, refrigeration and waste. Individual dashboards for each resource summarize your performance and compare your current score to your initial score and the industry average. The dashboard also suggests resource conservation opportunities (RCOs), resource conservation measures (RCMs), and upcoming maintenance activities. You can track progress on each suggested measure and improve your scores.

Metric	Value
Energy Intensity (kBtu/sqft)	14
Initial Energy Intensity (kBtu/sqft)	0
Improvement	-14
Industry Average (kBtu/sqft)	220



Date	WCU	Contractor	FK Cost	Comm Cost	Total Cost	Notes
11/22/2012	Burner inspection (Electric)	Market	0	0	0	Item 2 Issue
11/22/2012	Air Filters	44	44	44	44	
11/22/2012	Check steam traps periodically for leaks (gas)	David Jackson	40	100	140	was not done by

Detailed documentation, including videos, provide both you and your staff a quick overview that describes the various types of equipment, their function, and common problems that may be encountered.

Food Service Equipment Video Segments:

- Common Cleaning Products and Alternatives
- Water Leak Common Causes
- Water Conservation Technologies and Strategies
- Solid Waste Reduction Strategies

Refrigeration Video Segments:

- Refrigerant Cycle and Equipment Description
- Refrigerant Leak Common Causes
- Refrigerant Leak Diagnostic Methods
- Refrigerant Management and Record Keeping
- Refrigerant Leak Detection Systems
- Routine Maintenance of Refrigerated Display Cases
- Alternate Refrigerant Systems
- Refrigerant Service Contractors