

Food Service Energy and Water Survey – Content Guide

Gathering this information before starting will help save time when you fill out the survey. Please send any questions or comments to FSEWSurvey@rfmaonline.com.

Full definitions can be found on the survey.

Section number and heading	Required information for each food service location
1. Contact info	<ul style="list-style-type: none"> Contact name, phone number, email Building name, address, and owner
2. Building characteristics	<ul style="list-style-type: none"> Physical characteristics of restaurant property (building type, number of floors, construction date)
3. Floor area	<ul style="list-style-type: none"> Breakdown of floor area by usage within restaurant (total, “back of the house”, “front of the house”) Breakdown of parking area (enclosed, non-enclosed, or open) Breakdown of floor area served by mechanical heating and cooling equipment
4. Operating characteristics	<ul style="list-style-type: none"> Food service category and ownership type Breakdown of working hours (operating hours per day, operating days per year, non-salaried labor hours per day, salaried labor-hours per day) Record of customer transactions and type Other characteristics (banquet facilities, drive-thru windows water heater supply temperature)
5. Kitchen and other equipment	<ul style="list-style-type: none"> Population of existing kitchen equipment (cooking, refrigeration, dishwashing) - full list on next page. Population of other equipment (toilets/TVs/other displays)
6. Energy and water data	<ul style="list-style-type: none"> Complete energy and water consumption data for a billing period of 12 consecutive months covering 2012, including fuel type, consumption amount, unit of measure, start/stop of utility billing periods.

Full list of survey questions on kitchen and other equipment

- Total linear feet of kitchen exhaust hood (ft.)
- Number of underfired broilers / charbroilers
- Number of overfired broilers / hotel broilers
- Number of conveyor / chain broilers
- Number of salamander broilers and cheesemelters
- Number of conveyor ovens
- Number of deck ovens
- Number of rotisserie ovens
- Number of rack ovens
- Number of convection ovens and combi ovens
- Number of steam cookers (all types)
- Number of hot top ranges and French top ranges
- Number of open burner ranges
- Number of wok ranges
- Number of griddles or grills (all types)
- Number of fryers (all types)
- Number of steam kettles (all types)
- Number of braising pans (all types)
- Number of walk-in freezers
- Number of walk-in coolers (refrigerators)
- Number of reach-in freezers and refrigerators (all types)
- Number of point-of-sale locations, including cash registers
- Number of under-counter dishwashers and door-type dishwashers
- Number of conveyor dishwashers and flight dishwashers
- Number of toilets and urinals.
- Does your food service establishment have televisions or other electronic displays for customer entertainment or information?