

Saving energy in your business

There are lots of ways you can reorganise things in your business to save energy, while keeping yourselves and customers safe.

This guide will help you think through what could work for your business, identify any risks and ensure you avoid them.



When taking measures to save energy, it's vital to ensure you don't compromise health and safety or food safety at any point.

For more information visit www.hse.gov.uk / www.food.gov.uk

- **Give equipment a basic service.** That includes computers too!



- Some equipment has a statutory requirement on how often it should be serviced. Make sure you're keeping to this.

- **Don't leave appliances on at night unless really necessary.**



- Check and think through whether turning things off will have any unintended impacts on people's safety. If you're thinking of turning fridges off, [please see our suggestions on saving energy for food businesses.](#)

- **Change as many of your light bulbs to LED bulbs as you can.**

- **Look at the instruction manuals for your equipment (or check on internet) and check the energy rating.** The scale is from G (sell it now!) to A.

- If you use an item of equipment that uses lots of energy, can you afford to buy a replacement that uses less?



- Make sure anything you buy second hand is in good condition and CE marked.

- Tools such as Youreko can show you if you will save money by investing in a more energy-efficient appliance: <https://www.youreko.com/>

- If you have to heat your premises, how well insulated are they? Can you improve the insulation in your walls and roof to save costs?



- Ensure new insulation doesn't block any airbricks or other inlets which provide important ventilation.

- **Turn thermostats down** when safe to do so.



- Make sure water is stored at a safe temperature to prevent legionella, and that minimum legal working temperatures are maintained.

- **Use temperature-controlled space more efficiently by changing your stock ordering schedule.** Could you cut down on freezer space by taking more deliveries, for example?

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- **If you make deliveries, review your routes and schedule to see if you could save fuel by being more efficient.** Could regular clients amend their delivery days or times to allow you to make more deliveries on one journey? Are you driving past potential customers on existing routes?



Make sure you keep up your contracts for pest control, equipment servicing and waste disposal. Problems caused by cutting back on these are resulting in a high number of business closures at the moment.

If you'd like help with anything to do with your business, our friendly and expert business support team is here to help. Call us on 0114 224 5000 or email BusinessSheffield@sheffield.gov.uk

You can find information and support around the cost of living, including more resources to help you manage the impact on your business at www.sheffield.gov.uk/costofliving

