**Thermal Energy**

**(TE07)**



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| **Fact Sheet TE07: Do not place hot food in the refrigerator make sure it is cooled first** | |
| **Overview** | |
| *Objective* | Reduce energy consumption in the refrigerators. |
| *Action* | Make sure hot food is cooled first before putting in the refrigerator. |
| *Key Challenges* | * Needs more time in food preparation for food to cool first. * Changing a habit among employees is a behavioral challenge. |
| **Process** | |
| *Complexity* | Low |
| *Equipment & Material* | No equipment needed. |
| *Human Resources* | Trained labor |
| **Considerations** | |
| *Regulatory Aspects* | None. |
| *Economic* | Low CAPEX, Low OPEX, Low savings |
| *Advantages* | * Reduction in gas/electrical bill. * Reduction in CO2 emissions. * Avoid harming or damaging the refrigerator. |
| *Disadvantages* | May give a chance for bacteria to grow in the food if was left for more than two hours outside the refrigerator. |
| **Impacts** | |
| *Environmental* | Environmentally friendly approach, pollution reduction as a result to CO2 reduction |
| *Employment Opportunities* | Low - No need for additional labor just more training for existing employees. |