**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.
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| **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.
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| *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. |