

## **Clean Your Coolers Regularly**

There are key reasons why you should clean your grocery and perishables coolers regularly:

Buildup on coils cuts heat transfer effectiveness and overall efficiency. Regular cleaning reduces build up, lowers costs, and boosts profits. See below.

### ***Saves Energy***

Clean coils improve energy efficiency by 35% or more. Clean evaporator coils use less energy to maintain the same temperature.

Most of the electricity consumed by supermarkets is used for refrigeration (43% )—EPA.

“The commercial refrigeration system is the biggest energy user within supermarkets, accounting for about 40 to 60 percent of electricity consumption”—NCEE Working Paper #15, June 2015

Energy expenses represent the most significant portion of the annual operating budget after labor costs for the grocery retail sector—EPA

### ***Cuts Service Calls, Extends Equipment Life***

1/2 of service calls are from dirty equipment. A regular, scheduled preventive maintenance program is a Best Practice of Best-in-Class retailers.

The US Department of Energy says 10 years is the “useful life” of retail refrigeration equipment. “However, regularly scheduled preventive maintenance and [high-]quality system repairs can extend the lifespan into the 15 to 20-year range”—Mark Straszewski, refrigeration service engineer.

Clean equipment lasts longer and lowers capital expense. Clean equipment will maintain desired temperature while operating fewer hours. A dirty condenser can cause early fatigue of the compressor. Better equipment maintenance can reduce equipment failures by 18%—Erich Munzner, commercial refrigeration expert.

### ***Less Spoilage, Food Waste***

Dirty coolers work harder to cool perishable food. Improper food storage makes food spoil faster, increasing food waste. When cleaned and sanitized properly, ‘cooler shrink’ will minimize and shelf life will be extended.

10 percent or 43 billion pounds of food in grocery stores will never make it off the shelf. For produce, about 12 percent of fruit and 11.5 percent of vegetables are never sold. 30% of a grocery store’s trash is food waste—Quest Resource Management Group

### ***\$1 Saves \$59***

Since grocery profit margins are thin—about 1%—every dollar in energy savings is like raising sales by \$59—Snohomish County Public Utility District (PUD)



### ***Cuts Food-borne Illness***

Cleanliness is a major factor in preventing foodborne illness (USDA). Clean grocery coolers help prevent the growth of mold and bacteria, and the spread of germs.

Clean coils enable coolers to work more efficiently to keep food fresh, while preventing microbial growth.

<https://indoorhealthcouncil.org/2022/06/15/clean-your-coolers-regularly>

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