



Food Lion's Experience with U.S. Environmental Protection Agency Programs: GreenChill and ENERGY STAR

February 23, 2021

Questions and Webinar Feedback

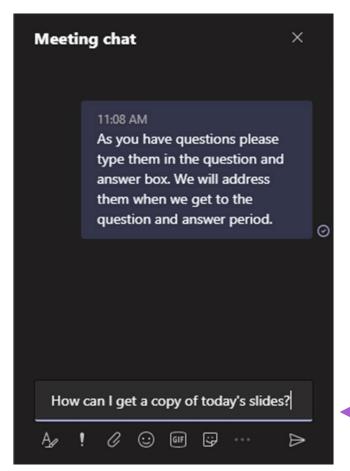


Question and Answer Session

- Participants are muted
- Questions will be moderated at the end
- To ask a question, enter your comment into the chat box

Feedback Form

- We value your input!
- The link to a feedback form will appear in the chat window



Webinar Materials



Recording and Slides

- Webinar is being recorded
- Materials will be posted on the GreenChill website under Events and Webinars: www.epa.gov/greenchill
- To receive notification when materials are posted email: <u>EPA-GreenChill@abtassoc.com</u>

Program Overview



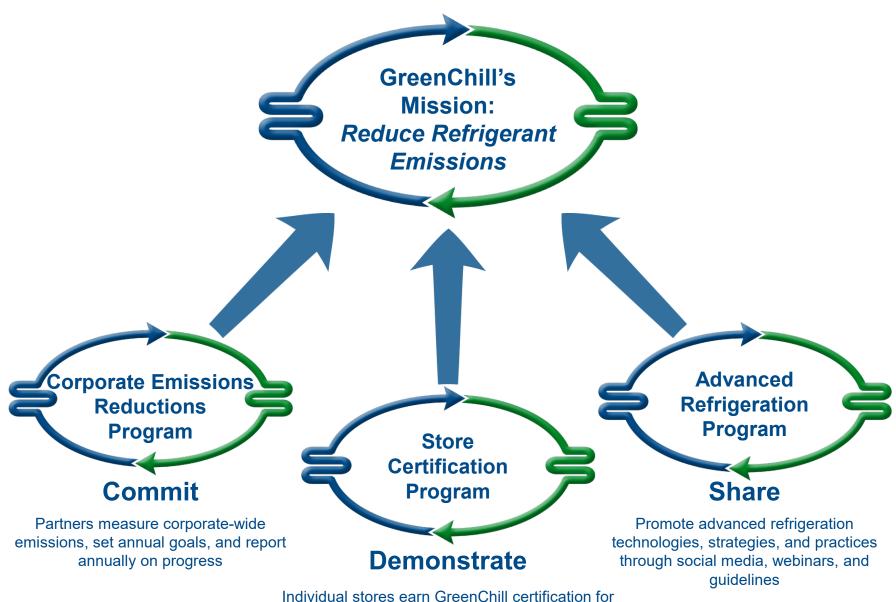


www.epa.gov/greenchill

GreenChill is a voluntary partnership program that works collaboratively with the food retail industry to reduce refrigerant emission and decrease stores' impact on the ozone layer and climate system

GreenChill works to help food retailers:

- Lower refrigerant charge sizes and eliminate leaks
- Transition to environmentally friendlier refrigerants
- Adopt green refrigeration technologies and best environmental practices



Individual stores earn GreenChill certification for meeting highest standards: low charge size, use of less harmful refrigerants, and low leak rates

Learn More









www.linkedin.com/groups/1426947/

www.epa.gov/greenchill

GreenChill@epa.gov



Today's speakers...

Today's Presenter: Nick Cordasci



Nick Cordasci

Refrigeration & Compliance Specialist I Phone:704-310-4824 Nick.Cordasci@Retailbusinessservices.com



Nick has worked in Refrigerant Compliance for 17+ years. Working initially with Food Lion, and now with Retail Business Services he manages refrigerant tracking and compliance issues for several banners including Food Lion, Hannaford and Giant Martins who are all GreenChill partners. Nick earned the U.S. Environmental Protection Agency's Distinguished Partner Achievement Award in 2014.

Today's Presenter: Sean Shropshire



Sean Shropshire

Specialist II Energy Engineer

Phone: 704-310-4624

Sean.Shropshire@Retailbusinessservices.com



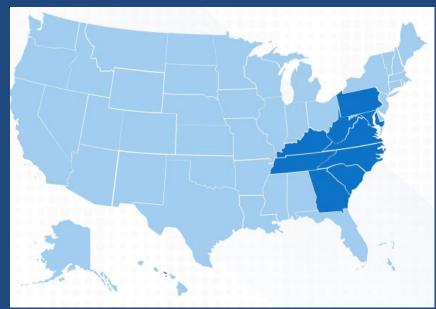
Sean has been and Energy Engineer for 7 years with 17 years of total experience in grocery retail. He works as a member of the Retail Business Services energy management team executing utility budgeting, energy efficiency projects, energy analysis, and ENERGY STAR portfolio for 2,000 stores within the Ahold Delhaize US brands of Food Lion, Hannaford, Stop and Shop, GIANT Company and Giant Food.



FOOD類LION

 Food Lion is a grocery retailer within Ahold Delhaize, one of the world's largest food retail groups.

- Food Lion's 1,000 stores represent the largest brand of Ahold Delhaize operating the US.
 - 77,000 associates
 - Operating in 10 states in the Mid-Atlantic and Southeast
 - Serve 10 million customers per week



Food Lion's GreenChill Partnership



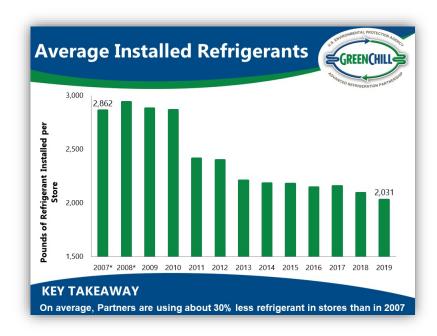
- Food Lion, LCC has been a GreenChill partner for 14 years. In 2007 Food Lion was among the first supermarket partners to join the GreenChill program.
- GreenChill is a voluntary EPA partnership for food retailers focused on reducing refrigerant emissions and lessening the impact on the ozone layer and climate change.
- At the time Food Lion was testing a medium temp, secondary coolant Glycol system and had just opened a store that was testing a low temp carbon dioxide (CO_2) system. Both of which were Hillphoenix systems.
- Food Lion was already working to phase out its ozone depleting substance (ODS) systems and interested in testing Natural refrigerant systems. GreenChill was a perfect fit to help them achieve these goals.

Becoming a GreenChill Partner

- Becoming a member is easy. You just need to be willing to work on reducing your refrigerant emissions and have no current Clean Air Act enforcement issues.
- Then you sign on to a partnership agreement and agree to work toward attaining the GreenChill goals.
- Three main goals:
 - Transition to environmentally friendlier refrigerants.
 - Reduce the amount of refrigerant used by stores and eliminate leaks.
 - Adopt green refrigeration technologies and environmental best practices.
- First step is to establish your baseline year by documenting your refrigerant stocks and emissions. You will report on these (confidentially to GreenChill) each year along with a brief action plan for the current year.

Benefits of being a GreenChill Partner

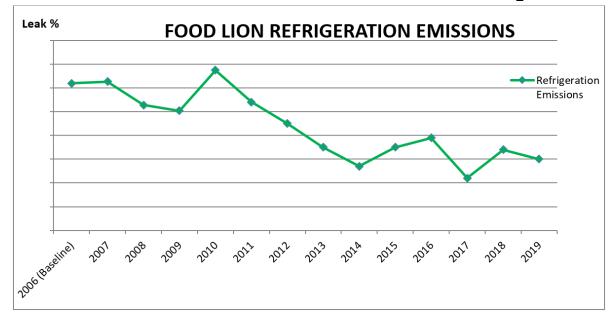
- After you submit your data each year you will receive an excellent report full of individual and group analyses.
- You also receive access to Best Practices guidelines and webinars, fact sheets, tools and calculators.
- Network building. Partnership provides contacts with other supermarkets, equipment manufacturing, service contractors and EPA.
- Earn recognition for your efforts. Store certification program. Earn EPA recognition for store certification and other environmental achievements at the annual ceremony. They can even help with press releases!
- Save money, meet sustainability goals and stay current with all regulation updates and changes.



Achievements

Since joining GreenChill, Food Lion has:

- Reduced its refrigerant emissions by 19.75%
- Through our refrigerant conversion program, we have removed and replaced
 > 883,000 pounds of hydrochlorofluorocarbons (HCFCs)
- Achieved Gold and Platinum Certifications for our two CO₂ stores.



How much energy does a Food Lion use?

• 35K Square Feet

 126K kilowatt hour (kWh) per month

1.5M kWh per year



Why did Food Lion need energy management?

 Supermarket retail is a low margin business at 2-3%

- Utility costs are a Top 3 expense in the organization and utility rates are only going to increase
- Energy Management was formed as an independent department in 1998 with the goal of reducing store energy consumption and researching new energy-efficient technologies to implement within our stores



Where did Food Lion start?

Benchmarking – If you can't measure it, you can't manage it. Understanding your energy usage is paramount to tailoring an energy reduction strategy.

 ENERGY STAR – In 1998, Food Lion joined the EPA's ENERGY STAR program and began analyzing its stores via ENERGY STAR's Portfolio Manager

 Engie Partnership – Engie has been a partner with Food Lion since 2001.
 Processes over 3,000 utility bills per month and audits billing on a daily basis



Partnering with ENERGY STAR

- **ENERGY STAR Partner** since 1998
- Supports our corporate sustainability and energy mission
- Sets performance goals for all stores to achieve certification and allows performance benchmarking



D.C.): Andrew Fernandez - Energy Manager, Ed Moore - Supervisor Maintenance, Jean Lupinacci - Chief ENERGY STAR Commercial and Industrial Branch, Wayne Rosa – Director of Maintenance

ENERGY STAR Partner of the Year

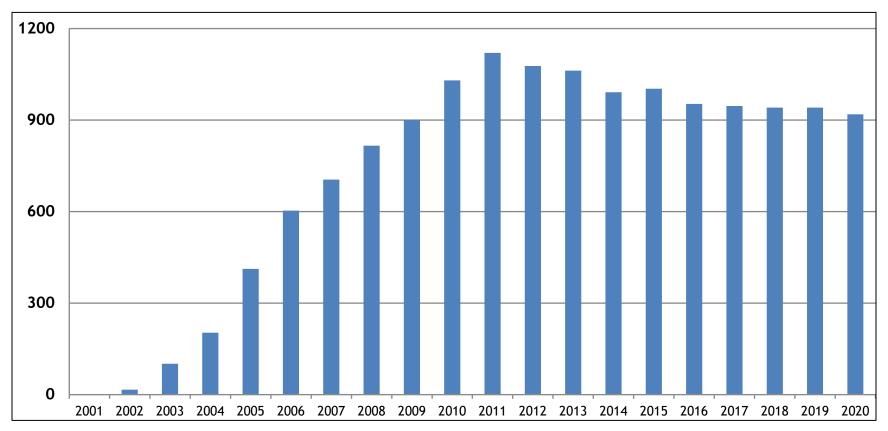
 For 19 consecutive years, Food Lion has received Partner of the Year recognition

 For 17 consecutive years, recognized with Sustained Excellence distinction

 Longest running Partner of the Year of any U.S. company



ENERGY STAR certifications

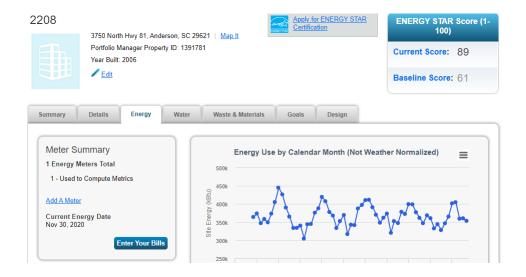


- 919 stores certified at least once since becoming and ENERGY STAR partner
- Food Lion has 36% of all ENERGY STAR certified U.S. supermarkets
- 89% of all Food Lion stores have been certified
- ENERGY STAR certified buildings use 35% less energy, generate 35% fewer greenhouse gas emissions, and cost \$0.54 less per square foot to operate

Leveraging ENERGY Star tools

- Food Lion stores are uploaded to Portfolio Manager
- Portfolio manager allows for benchmarking utility usage in our stores to analyze trends and track consumption
- Reporting portal within portfolio manager allows for year over year usage comparisons and custom reporting allows for verification of impacts from energy efficiency projects

Metric /	May 2007 (Energy / Baseline)	Nov 2020 (Energy / Current)	Change
ENERGY STAR Score (1-100)	61	89	28.00 (45.90%)
Source EUI (kBtu/ft²)	502.4	319.1	-183.30 (-36.50%)
Site EUI (kBtu/ft²)	179.4	114.0	-65.40 (-36.50%)
Energy Cost (\$)	95,863.06	87,493.36	-8369.70 (-8.70%)
Total GHG Emissions Intensity (kqCO2e/ft²)	17.8	11.3	-6.50 (-36.50%)



FOOD為LION 21

New equipment purchasing with ENERGY STAR

 Food Lion collaborates with equipment sourcing to analyze energy impact for new equipment

 Sourcing ENERGY STAR certified equipment is a priority and vote of confidence in any equipment being considered

Through our Food Lion To Go program, ENERGY STAR certified equipment allows for utility rebates in installations with those funds being able to be reinvested back into the program

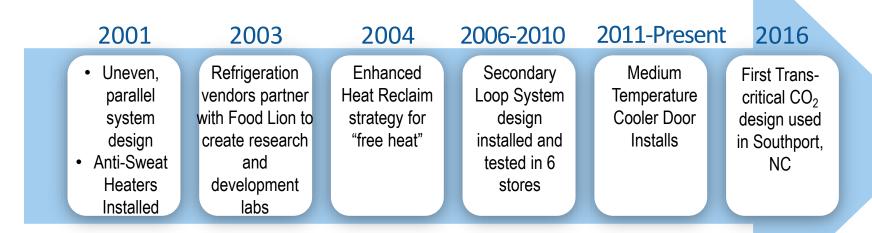


www.energystar.gov/productfinder/



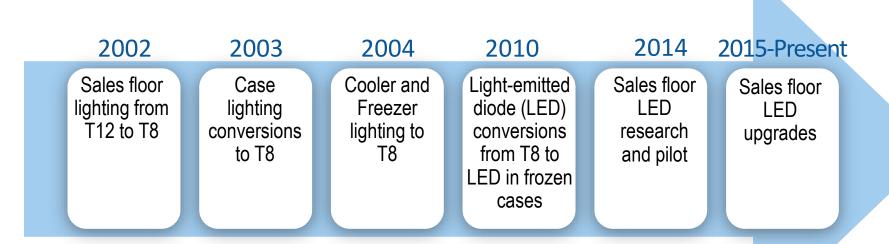
FOOD為LION 22

Energy saving measures and innovations



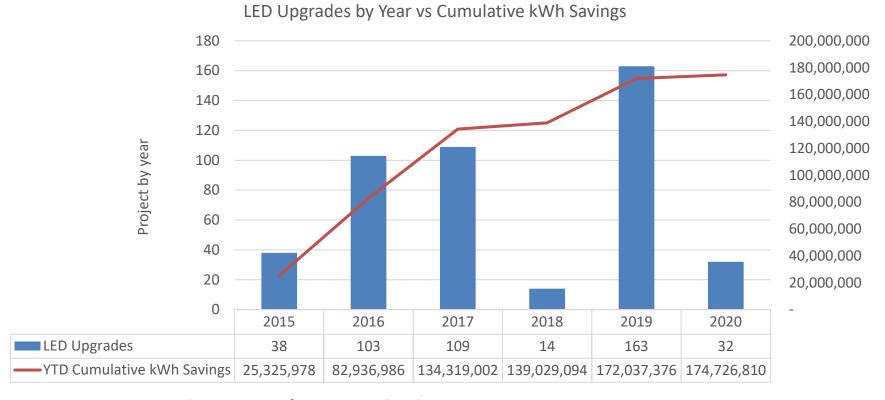
REFRIGERATION

Energy saving measures and innovations



LIGHTING

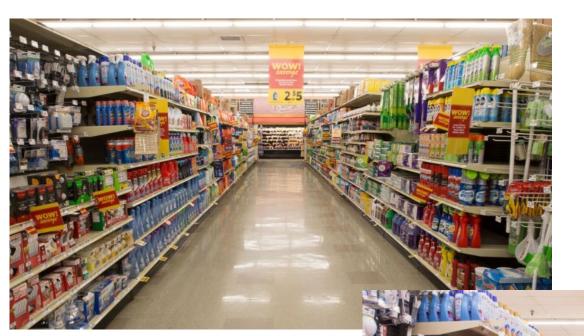
LED upgrades



- Average annual savings of 145,000 kWh per project
- 174M kWh saved since 2015
- 459 total LED upgrades since 2015
- 44% of Food Lion stores upgraded to LED sales floor lighting

FOOD #5 LION 25

LED upgrades



Before upgrade

After upgrade

LED upgrades



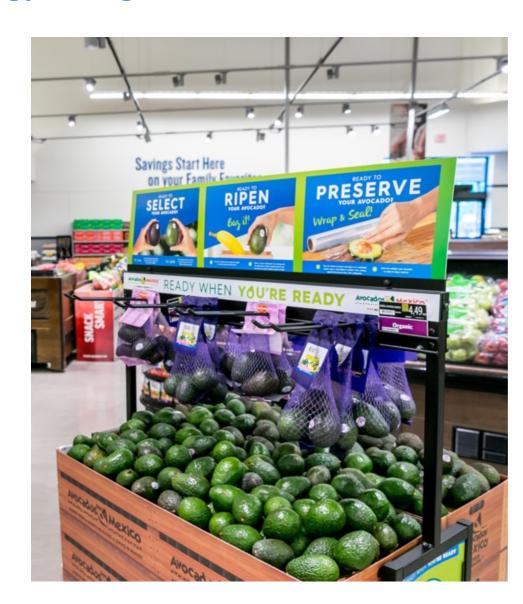
Before upgrade

After upgrade

Food Lion achievements in energy management

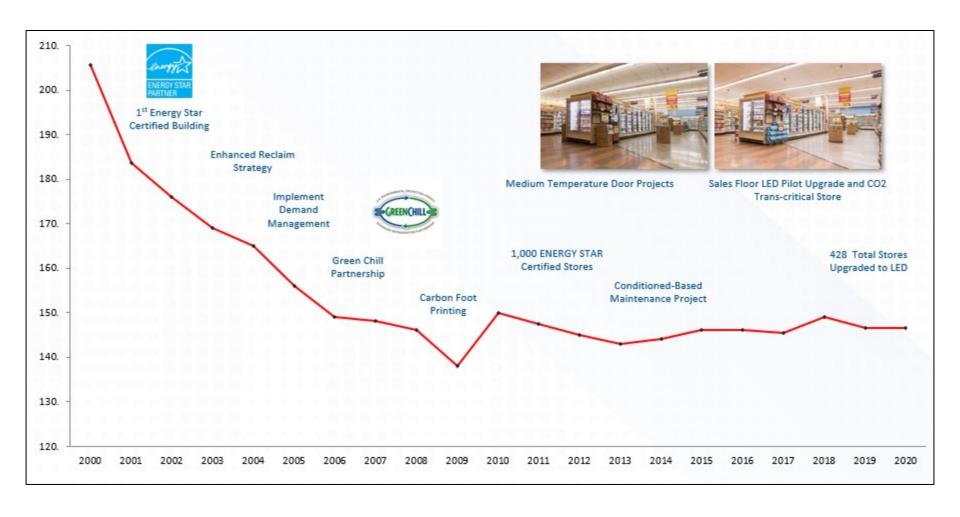
 kBTU per square foot reduction from 205.6 to 146.6 – a 28.6% decline

- Reduced carbon emissions by 593,103 metric tons
 - Equivalent to 128,136 passenger vehicles driven for one year
 - Equivalent to 22.5 million incandescent lamps switched to LED
 - Equivalent to 75.6 billion smartphones charged



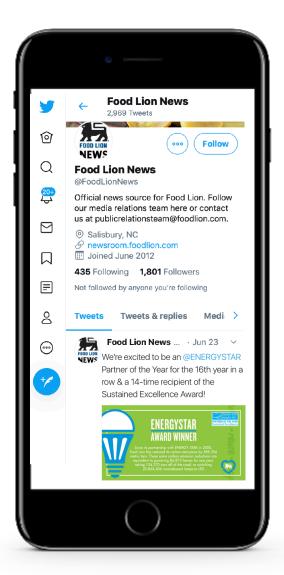
kBTU = one thousand British Thermal Units

Energy reduction timeline



FOOD #5 LION 29

Social outreach







FOOD #5 LION 30



Resources



What is ENERGY STAR?



- Influential and trusted symbol of energy efficiency
- Available across 75+ product categories
- Since 1992, a voluntary partnership among government, business, and consumers
- Products are independently certified to meet strict energy-efficiency guidelines set by the U.S. EPA
- Utilities offer rebates on ENERGY STAR certified equipment
- Saves end-users energy, water, and money
- Helps protect the climate



ENERGY STAR Commercial Kitchen Equipment



ENERGY STAR certified commercial food service (CFS) products are available for nine categories:

- Refrigerators and Freezers*
- Ovens*
- **Fryers**
- Griddles
- **Hot Food Holding Cabinets**
- **Steam Cookers**
- Dishwashers
- Ice Makers
- Coffee Brewers

Resources

ENERGY STAR Product Finder www.energystar.gov/productfinder/

ENERGY STAR Rebate Finder www.energystar.gov/rebate-finder

ENERGY STAR Dealer Finder www.energystar.gov/commercial-foodservice-dealer-locator

> **ENERGY STAR CFS Webpage** www.energystar.gov/cfs

Contact us at cfs@energystar.gov for any questions or to receive program updates and quarterly newsletters.

^{*}Active specification revisions

ENERGY STAR for Buildings and Plants

Voluntary EPA program that delivers environmental benefits and financial value through superior energy efficiency.







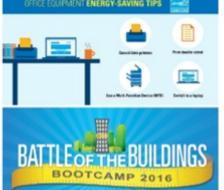






And it's more than just a label...











The most-used energy measurement and tracking tool for commercial buildings.





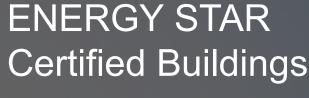






Don't leave PCs running





- More efficient than 75% of similar buildings
- Use 35% less energy (on average)
- Cause 35% fewer greenhouse gas emissions (on average)







ROUNDYS.





Contacts and Upcoming Webinars



Food Lion Contacts

- Nick Cordasci, Food Lion
 Nick.Cordasci@RetailBusinessServices.com
- Sean Shropshire, Food Lion
 Sean.Shropshire@RetailBusinessServices.com

ENERGY STAR CFS Products Contact

Tanja Crk, U.S. EPA <u>Crk.Tanja@epa.gov</u>

ENERGY STAR Buildings Contact

 Clark Reed, U.S. EPA <u>Reed.Clark@epa.gov</u>

GreenChill Contact

 Kirsten Cappel, U.S. EPA 202.343.9556
 <u>Cappel.Kirsten@epa.gov</u>

Upcoming Webinars

Date	Webinar Topic
4/6/21	Understanding Supermarket Transcritical Carbon Dioxide Refrigeration Systems

Join our webinar invitation list or request today's slides: EPA-GreenChill@abtassoc.com
Access past webinar slides: www.epa.gov/greenchill/events-and-webinars