



## CASE STUDY

# J&A Foods Increases Profits with Energy Efficiency

**HVAC and Lighting Retrofits  
Reduce Costs and Power Usage**



## J&A FOOD SERVICE

J&A Food Service has been a pioneer in the franchise food service industry since CEO Joe Wong built his first restaurant in 1976. What started as one Burger King in the small town of Redding, CA has since developed into a family of over 40 restaurants, spanning from Central Oregon to Southern California. J&A Food Service is a "YES Company" and only operates restaurants that adhere to the highest standards of guest satisfaction.

## THE CHALLENGE

As COVID-19 struck the United States in the spring of 2020, many sit-down QSRs were forced to shut down in order to slow the spread. J&A Food Service's QSR portfolio was no exception. This "new normal" resulted in decreased revenue, while the operating costs associated with running a QSR remained more or less the same. J&A's QSR portfolio, including Burger King, Marie Callender's, Applebee's, Logan's Roadhouse, View 202, and Premiere Catering, still used a substantial amount of energy for food storage and production, exterior lighting, and HVAC system operations. J&A Food Service needed an approach to energy efficiency that could better manage their bottom line and reduce their operating costs.

***J&A Food Service needed Taper.***

*Taper helped J&A reduce energy and maintenance costs while increasing visibility with temperature controls.*

## THE SOLUTION

A sampling of J&A Food Service's restaurants from each of their major brands underwent one of Taper's comprehensive free energy audits in order to evaluate and identify energy and operational cost reduction strategies. As a result of the energy audit, Taper's efficiency experts recommended a multi-phased implementation approach with an emphasis on energy reduction and improved controls.

Phase 1 included retrofitting existing luminaires to LED and upgrading existing HVAC systems to California's current energy efficiency standards. The LED upgrade would reduce lighting power usage by over 50%, and exterior lighting controls captured additional cost savings. The HVAC Enhanced Ventilation Controls (EVC) would reduce HVAC power usage by between 25-50%.

As part of Phase 2, Taper recommended deploying a web-enabled Energy Management System (EMS) that the operator could use to remotely control mechanical systems. Lastly, Taper would complete the entire rebate process, saving J&A Foods time and valuable internal resources.

## THE BENEFITS

In addition to the below, J&A Food Service reduced their energy and maintenance costs and increased operational visibility with temperature controls and schedules. Additionally, the EMS included automated fault detection, alarming, and historic trend data so that the operator would be able to see exactly how spaces are operating at any moment of the day.

Initial Locations	2
Incentives	\$19,695
Combined Annual Therms Saved	1,417
Combined Annual KWh Saved	156,092
Annual Utility Savings	\$33,425
Simple Pay Back (Years)	2.2

*LED upgrades would reduce lighting power usage by over 50%.*

*HVAC Enhanced Ventilation Controls (EVC) would reduce HVAC power usage by 25-50%*

