

Energy Benchmarking Building Data Form

Fill out this form and follow the instructions at the bottom to receive a free energy performance benchmark

General Info Name of Facility/Building	
Address	
City	
Point of contact: Name/Title	
Address	
Phone	E-mail
Fax	Mobile
Building Info Year Built	No. of floors
Size of building (sq. ft.) No. (Do not include unheated spaces)	of employees during the main shift
Building Type/Description	
Heating System and Fuel	Percent of building heated
Cooling System	Percent of building cooled
No. of operating hours per week	No. of months operated per year
Building operated on weekends? Yes] No
<u>Utility Info</u>	
Electric Utility	Electric Utility Account #
Gas Company	Gas Company Account #
Oil Supplier	Oil Supplier Account #
Does your building purchase other energy (pr	ropane, chilled water, steam or other) \Box Yes \Box No
If so, please list the energy source(s) and acco	ount information
<u>Other Info</u>	
Does your facility use any electricity generate	ed on site? \Box Yes \Box No
If so, please list the fuel source and amount o	f each:
What % of your total capacity are you current	tly running at:

INSTRUCTIONS: Please fax, mail or email one completed Building Data Form for each building along with the most recent thirteen (13) consecutive months or more of utility bills, or a completed and signed Utility Data Release Form to: TRC Energy Services, 900 Route 9 North, Suite 404, Woodbridge, NJ 07095 Phone: (732) 855-0033 Fax: (732) 855-0422 Email: benchmarking@NJCleanEnergy.com







Operating Characteristics

Number of personal computers		
Commercial food preparation area? \Box Yes \Box No	Number of walk-in refrigerators	
	Number of walk-in freezers	
Commercial laundry on site? \Box Yes \Box No		
Has in-unit (private) laundry?		
Does the building have a pool? (check all that apply)	\Box Yes \Box No \Box Indoor \Box Outdoor	
Open Parking Lot Size (sq.ft.)	Enclosed Parking Lot Size (sq.ft.)	
Parking Lot Lighting?		
Barriers		
What are your biggest challenges to implementing energy	efficiency work? (check all that apply)	

 Funds:
 Time:
 Expertise:
 Don't know how to get started:
 Staff:
 or Other (please explain):

CBECS Areas

Please enter the percentage of your gross area that can be characterized as one of the space types listed below. Do not count spaces twice; pick the most specific choice by using subtypes where applicable. For example, if you have a Shipping Warehouse, list that space in "Non-refrigerated" not "Storage/Shipping" Total should equal 100%.

Space Type / Subtype	% of <u>Gross Area</u>	Space Type / Subtype	% of Gross Area
Food Sales		Public Assembly	
Grocery Store / Food Market		Entertainment / Culture	
Convenience Store		Library	
Food Service		Recreation	
Restaurant/Cafeteria		Social / Meeting	
Fast Food		Public Order and Safety	
Health Care (Inpatient)		Fire/Police Station	
Specialty Hospital		Courthouse	
Acute Care Hospital		Service (Vehicle Repair, Postal Service)	
Children's Hospital		Storage / Shipping / Warehouse	
Health Care (Long Term Care)		Self Storage	
Health Care (Outpatient)		Non-refrigerated Warehouse	
Medical Office		Refrigerated Warehouse	
Clinic / Other		Distribution/Shipping Center	
Lodging		Worship Facility	
Mall (Strip Mall or Enclosed)		School (Pre-School, K-12, or Religious)	
Office Space		Other (please describe)	





Additional Building Information

If your facility can be categorized as Automobile Assembly, Cement Manufacture, Chemical and Pharmaceutical, Corn Milling, or Warehousing, please fill out relevant section below.

Automobile Assembly	Quantity of Automobiles Produced: Line Speed [Vehicles / hour] : Wheelbase of Largest Vehicle [in] : Inside Air Cooled [yes/no] :
Cement Manufacture	Total Clinker Produced [year] : Max Daily Kiln Capacity: Amount of ASTM 1,2,3,5 Cement: Amount of ASTM 4 Cement: Amount of Masonry Cement: Amount of Other Cement: Total Yearly Production-Worker Hours:
Chemical and Pharmaceutical	Plant Description (% by Area) % Plant, Bulk Chemical Production: % Plant, Fill & Finish: % Plant, R&D:
Corn Milling	Total Grind [bushels] : Max Grind Rate [bushels/day] : HFCS Sweetener [MM lbs] : Crystaline and Anhydrous Glucose [MM lbs] : Other non-HFCS Sweetener [MM lbs] : Modified Starch [MM lbs] : Mon-Modified Starch [MM lbs] : % Moisture Content, Gluten Feed :
Warehousing	Refrigerated Warehouse Yes No Number of Walk-in Refrigerator/Freezers: Percent of Building Lit by Halogen and/or High Intensity Discharge Lighting: