State of California

1. Discussion and Direction

The CPUC approves the revised statewide Food Services Hot Holding Cabinet workpaper SWFS007-02. This workpaper is a Phase 1 submission for 2020 effective date on May 19, 2020. This is an electric measure only and the previous version of the workpaper expired on 12/31/2019.

2. Workpaper Summary

This workpaper supports these two measures:

- Half-size cabinet: Less than 15 cubic feet in volume, electric
- Full-size cabinet: Greater than or equal to 15 cubic feet in volume, electric.

A commercial insulated hot food holding cabinet is a heated, fully enclosed compartment with one or more solid or transparent doors designed to maintain the temperature of hot food that has been cooked using a separate appliance. Efficient hot food holding cabinets often incorporate better insulation which reduces heat loss, offer better temperature uniformity within the cabinet from top to bottom, and keeps the external cabinet cooler. In addition, many certified holding cabinets may include energy saving devices such as magnetic door gaskets, auto-door closures, or Dutch doors.

A January 11th, 2019 disposition¹ directed the program administrators to carry out additional research:

• Further investigate relevant parameters driving hot holding cabinet operating efficiency (such as the Energy Rate)

This research was successfully completed. In addition to the disposition requirements, the program administrators conducted a survey of knowledgeable customers about their food service practices. The results of the survey were used to revise the average hours the equipment remains hot each day. These revisions were completed in accordance with the January 11th disposition and are appropriate and calculated correctly. Staff is satisfied with the revisions to the workpaper based on research findings.

¹<u>http://deeresources.net/workpapers</u>