

Commercial Kitchen Air Quality Study



Bringing science
to energy policy



FORWARD DINING SOLUTIONS LLC
PUSHING SUSTAINABLE KITCHEN DESIGN FORWARD



Restaurant air quality

There are over 1 million commercial kitchens and restaurants in the US alone. Many rely on high-intensity natural gas-fired appliances that operate continuously for 8+ hours a day.

While substantial research has shown that air pollution depends on the type of food being cooked, no studies have compared air pollution and heat exposures between gas-fired vs. electric commercial kitchens.

About our work

Our kitchen studies have greatly improved our understanding of the relationship between household air quality, human health and climate change.

Recent PSE research has shown that residential natural gas stoves leak much more than we thought—even while the stoves are off.

This study will take what we've learned about household kitchens and apply it to commercial kitchens.

About us

Physicians, Scientists, and Engineers (PSE) for Healthy Energy is a multidisciplinary, nonprofit research institute that studies the ways energy production and use impact public health and the environment. Our headquarters is in Oakland, California.

Help our research

PSE Healthy Energy scientists want to measure air quality in commercial kitchen settings. We are interested in measuring both gas-fired and electric appliances.

Sampling can be performed during on or off hours with very minimal intrusion or equipment. We will provide compensation for participation and a detailed air quality report.



Learn more

WEBSITE

www.psehealthyenergy.org

EMAIL & SIGN UP

NaturalGasStudy@psehealthyenergy.org