

## What's in store

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SAN DIMAS - Fresh & Easy's next store is set to do business as one of a handful of American grocery stores with a government certification for using earth-friendly refrigerators.

"The advantage we have is that we built all these stores from scratch," Fresh & Easy spokesman Brendan Wonnacott said. "We're able to start with all of these technologies."

The San Dimas store is set to open today. Fresh & Easy, owned by British retailer Tesco, has opened more than 160 stores in California, Arizona and Nevada since 2007.

The chain's American headquarters is in El Segundo. Fresh & Easy plans a future store in Claremont at Peppertree Square Shopping Center and has another location in Loma Linda that has been built for more than two years, but has yet to open for business.

The Loma Linda store, near the crossing of Redlands Boulevard and Mountain View Avenue, does not yet have a scheduled opening date.

"Bottom line is it's the economic conditions," Wonnacott said. "As the economy continues to rebound, we're going to be prudent as to where we continue to expand."

The San Dimas store will be Fresh & Easy's eighth location to receive what the U.S. government calls GreenChill certification.

Fresh & Easy has more GreenChill certified stores than any other grocer in the country, according to the EPA. Equipment used to attain the certification includes triple-pane glass on refrigerator doors, night curtains on refrigerators and LED lights in chilled cases.

The EPA has given few GreenChill certifications since the program began in 2007. The agency lists slightly more than 40 such stores on its website, including other Fresh & Easy locations in Rosemead, San Diego and Oceanside.

Other Southern California groceries with GreenChill certifications are Mothers Market & Kitchen in Costa Mesa and Sprouts locations in Pasadena and Thousand Oaks.

The most common refrigerant used in American grocery stores is HFCC-22, a chemical classified as a greenhouse gas and an ozone-depleting substance. The chemical is scheduled to be phased out by 2020.

The EPA estimates certified stores emit about half as much refrigeration-related pollution than other markets.

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