



## ASK FIRST at least 4 ✓

- |   |  |
|---|--|
| <input type="checkbox"/> Straws               | <input type="checkbox"/> To-Go Cups (if dine-in options are available) |
| <input type="checkbox"/> Table Water          | <input type="checkbox"/> To-Go Utensils & Napkins                      |
| <input type="checkbox"/> Bags for To-Go Boxes | <input type="checkbox"/> Condiment Packets                             |



## RECYCLING at least 2 ✓

- ☐ Cardboard/Paper  
 ☐ Plastic  
 ☐ Metal  
 ☐ Glass  
 ☐ Other \_\_\_\_\_
- ☐ Plastic Film (separate bin)  
 Name of Contractor(s): \_\_\_\_\_



## FOOD at least 3 ✓

- ☐ Vegetarian Entree - at least one on menu
- ☐ Vegan Entree - at least one on menu
- ☐ Participate in charity events (as donation, not catering)
- ☐ Donate untouched food to local food recovery organization \_\_\_\_\_
- ☐ Compost food scraps or donate food waste for animal feed
- ☐ Locally sourced food (produce, dry goods, meat, eggs, dairy)



## TO-GO CONTAINERS at least 2, *including mandatory* ✓

- ☐ No Styrofoam serviceware **(mandatory)**
- ☐ Discount or other incentive to customers who BYOC
- ☐ Container return program
- ☐ Sell to-go containers or charge extra fee
- ☐ Encourage customers to BYOC through social media, advertisement, etc.



## FATS, OILS, & GREASE at least 1 ✓

- ☐ Train all employees on proper F.O.G. procedures
- ☐ Post signage about F.O.G. rules

