

GREEN RESTAURANT CHECKLIST

RESTAURANT: The Root Cafe ~ Breckenridge DATE: 10/30/25 STAFF: Jack Sundell



ASK FIRST at least 4 ✓

- | | |
|---|---|
| ☒ Straws | ☒ To-Go Cups (if dine-in options are available) |
| ☒ Table Water | ☒ To-Go Utensils & Napkins |
| ☐ Bags for To-Go Boxes | ☐ 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)



PACKAGING 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



GREEN RESTAURANT CHECKLIST

RESTAURANT: The Root Cafe ~ SoMa DATE: 10/30/25 STAFF: Jack Sundell



ASK FIRST at least 4 ✓

- | | |
|---|---|
| ☒ Straws | ☒ To-Go Cups (if dine-in options are available) |
| ☒ Table Water | ☒ To-Go Utensils & Napkins |
| ☐ Bags for To-Go Boxes | ☐ Condiment Packets |



RECYCLING at least 2 ✓

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|---|---|---|---|--------------------------------------|
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FATS, OILS, & GREASE at least 1 ✓

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The Root Café uses clean, locally generated energy from a shared community solar farm to power its operations



Over 75% of their food and beverage costs are locally sourced, ranking The Root in the top half of 1% for farm-to-table restaurants nationwide!



Bike racks available for patrons at the SoMa location



"Change For Change" program: Each month The Root sponsors a new non-profit, and 100% of the round up change in-store and online is donated



Native Arkansas plant landscapes at both locations