

GREEN RESTAURANT CHECKLIST

RESTAURANT: Southern Tail Brewing DATE: 12/10/25 STAFF: Tracy



ASK FIRST at least 4 ✓

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



RECYCLING at least 2 ✓

- | | | | | |
|---|----------------------------------|---|---|--------------------------------------|
| <input checked="" type="checkbox"/> Cardboard/Paper | <input type="checkbox"/> Plastic | <input checked="" type="checkbox"/> Metal | <input checked="" type="checkbox"/> Glass | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> 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



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notes



For staff: Self-Propel Credits (walk or bike to work) 100 walks/bikes gets \$100 gift certificates to Shift Modern Cyclery



Their exterior chairs are made from ocean recycled plastic. "Craft with a Cause" A portion of proceeds goes to local animal rescue orgs; STB hosts adoption events.



Spent grain from brewing is given to farmers for feed. They have refillable water stations.



BYOC required for employees

BYOG - bring your own growler or purchase and return for refills



They have a closed loop system for oil recycling.

