

GREEN RESTAURANT CHECKLIST

RESTAURANT: Moody Brews

DATE: 1/16/26 STAFF: Josiah



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 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)



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 ✓ **N/A**

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

