

GREEN RESTAURANT CHECKLIST

RESTAURANT: Stone's Throw Brewing DATE: 1/23/26 STAFF: Theron



ASK FIRST at least 4 ✓

<input checked="" type="checkbox"/> Straws	<input type="checkbox"/> To-Go Cups (if dine-in options are available)
<input checked="" type="checkbox"/> Table Water	<input 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 ✓

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



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notes



They reuse a lot of their packaging materials.

They don't offer to-go utensils, napkins, or cups.



Their 6-pack holders are made from 100% recycled material!

They reclaim much of their water in processing/cooling.



Stone's Throw donates 100% of their brewing byproducts to a local farmer for cattle feed.



Stone's Throw has a glass growler bottle return program.

