

GREEN RESTAURANT CHECKLIST

RESTAURANT: @ The Corner Diner DATE: 6/10/26 STAFF: Helen Grace



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 <u>see notes!</u> |
| ☐ 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







@ The Corner reuse and repurpose many of their product's packaging.



They save some food scraps for a local farmer to compost.



They use compostable boxes & flatware - and paper bags.


