

GREEN RESTAURANT CHECKLIST

RESTAURANT: Blen Monkey Grill DATE: 5/26/26 STAFF: Julian



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 grease
- 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



Blen Monkey Grill grows their own mint, basil, and tomatoes on site!



They repurpose bottles for cleaning and other tasks.



They conserve resources by handwashing their terry cloth towels to clean equipment.

