

GREEN RESTAURANT CHECKLIST

RESTAURANT: City Silo DATE: 2/12/26 STAFF: Matt



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 _____
- 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





Self-serve: water and condiments

To-go bags are paper, not plastic.



Bins coming soon for front-of-house recycling!

They reuse their juice jugs.

They compost their coffee grounds.



The chicken is antibiotic-free and cage-free.

They only use avocado oil to cook food - a healthier choice!



Bathroom lights are on sensors, saving electricity.

