

# GREEN RESTAURANT CHECKLIST

RESTAURANT: The Croissanterie DATE: 3/24/26 STAFF: Wendy & Jill



## 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 N/A



## 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





Most "Ask First" items are self-serve, so customers can choose not to use.



To-go bags are paper, not plastic. Less plastic is a good thing!



Lots of vegan options - wow!

Croisstanerie is able to compost coffee grounds and egg shells. They turn vegetable scraps into stock and ripe berries into jams.



They up-charge some of their to-go containers to offset the cost of higher quality.

