

GREEN RESTAURANT CHECKLIST

RESTAURANT: El Sur Food Co DATE: 3/6/26 STAFF: Darren & Luis



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 oil
- 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 serveware (**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





Water is self-serve. Straws are made of sugarcane - also self-serve. They don't use condiment packets. Customers serve their own salsa - will soon be transitioning to bottles that can be taken to the table.



Many herbs & veg locally sourced - cilantro, tomatoes, microgreens, honey



Paper to-go bags, compostable utensils

