

# GREEN RESTAURANT CHECKLIST

RESTAURANT: Fassler Hall DATE: 1/23/26 STAFF: Jordan



## ASK FIRST at least 4 ✓

- ☒ Straws
- ☐ Table Water
- ☒ Bags for To-Go Boxes
- ☐ To-Go Cups (if dine-in options are available)
- ☒ To-Go Utensils & Napkins
- ☒ 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 ✓

- ☒ Train all employees on proper F.O.G. procedures
- ☒ Post signage about F.O.G. rules





Unhoused guests can purchase a to-go cup for 50¢ and bring it back for free water.



Fassler Hall has washable glasses for self-serve water.



Fassler Hall supports: Quail Forever, Potluck Food Rescue, AR Food Bank, Special Olympics of AR, among other nonprofit organizations.



They offer a 10% discount when customers BYOC!  
(Bring Your Own Container)



They have in-house signage to encourage customers to  
BYOC