

GREEN RESTAURANT CHECKLIST

RESTAURANT: Fidel & Co Coffee Roasters DATE: 7/8/26 STAFF: Fidel



ASK FIRST at least 3 ✓

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



RECYCLING & REPURPOSING at least 2 ✓

- | | | | | |
|---|---|--|---|--|
| ☒ Cardboard/Paper | ☒ Plastic | ☐ Metal | ☒ Glass | ☐ Plastic Film (separate bin) |
| ☐ Other _____ | | ☐ Repurposes: _____ | | |



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)
- ☐ Use food recovery app, like Too Good To Go



PACKAGING at least 2, including mandatory ✓

- ☒ No polystyrene foam 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

