

GREEN RESTAURANT CHECKLIST

RESTAURANT: _____ DATE: _____ STAFF: _____



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 at least 2 ✓

- ☐ Cardboard/Paper ☐ Plastic ☐ Metal ☐ Glass ☐ Plastic Film (separate bin)



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



GREEN RESTAURANT PROGRAM *explained*

ASK FIRST



The goal of the “ask first” policy is to reduce single-use item waste, profit from changes in customer behavior, and still meet customer needs. Employees should ask customers if items like straws, plastic bags, or water for the table are needed. Proper staff training will help ease the transition to more sustainable habits.

RECYCLING



The Green Restaurant Program encourages businesses in Little Rock to recycle materials like paper, cardboard, plastic, glass, and metal cans. Businesses should consider offering recycling containers, using clear signage, and connecting with local recycling companies for ideas and support. Setting up recycling services for materials like cardboard, glass, and plastic film is encouraged.

FOOD



Explore ways to recover and donate unused or unserved food to help those in need in the Little Rock area. Reach out to local food recovery organizations to learn how they can support your business’s involvement in this important effort. Adding more plant-based options to your menu is also a great way to promote both customer health and environmental sustainability.

PACKAGING



Encourage the use of customer-owned containers (BYOCs) while ensuring compliance with health codes and regulations. Train staff on the environmental impact of to-go containers and explore material changes with your vendors and with other Green Restaurants. Prioritize replacing polystyrene foam with biodegradable (paper) or recyclable options.

FATS, OILS, & GREASE



Make sure your business manages fats, oils, and grease (FOG) responsibly and in compliance with environmental regulations to prevent harmful downstream effects. Post clear, visible signage to remind employees of proper FOG handling procedures and reinforce ongoing compliance.

