

GREEN RESTAURANT CHECKLIST

RESTAURANT: Moody Brews

DATE: 1/16/26 STAFF: Josiah



ASK FIRST at least 4 ✓

<input checked="" type="checkbox"/> Straws	<input checked="" type="checkbox"/> To-Go Cups (if dine-in options are available)
<input checked="" type="checkbox"/> Table Water	<input checked="" type="checkbox"/> To-Go Utensils & Napkins
<input type="checkbox"/> Bags for To-Go Boxes	<input type="checkbox"/> 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 ✓ **N/A**

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



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notes



Moody Brews repurposed local (Rocktown Distillery) whiskey barrels into their own custom, unique taphandles.



They use locally grown rice directly from 7sbel Farms for their flagship beer: New Ground Pilsner.



A small-scale farmer picks up their spent grain from brewing to supplement his cattle feed. That same farmer sells them beef for their sandwiches!



Moody Brews have fundraised for The Van (which is a non-profit for the local unsheltered population)



Reusable glass growlers, washable plastic & glassware for dine-in customers. They use paper to-go packaging.

