

GREEN RESTAURANT CHECKLIST

RESTAURANT: Trio's

DATE: 10/20/25 STAFF: Capi Peck



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 _____
- 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



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notes



Trio's uses paper to-go bags.

All to-go cups are recyclable #1 & #2



Trio's doesn't have plastic film to recycle.



Untouched food is donated to soup kitchens, Our House, Jericho Way, Potluck Food Rescue



Some composting of food scraps ~ goes to employees chickens.



Some interior lighting is on sensors.