

GREEN RESTAURANT CHECKLIST

RESTAURANT: The Green Corner Store DATE: 2-10-26 STAFF: Shelley



ASK FIRST at least 4 ✓

- Straws
- To-Go Cups (if dine-in options are available)
- n/A* Table Water
- To-Go Utensils & Napkins
- Bags for To-Go Boxes
- Condiment Packets *n/A*



RECYCLING at least 2 ✓

- Cardboard/Paper
- Plastic
- Metal
- Glass
- Other _____
- Plastic Film (separate bin) Name of Contractor(s): _____



FOOD at least 3 ✓

- n/A* Vegetarian Entree - at least one on menu
- n/A* Vegan Entree - at least one on menu
- Participate in charity events (as donation, not catering)
- n/A* 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





The Green Corner Store is using "Nothing Cups" - they're paper to-go!
Napkins are self-serve.



They compost tea leaves and coffee grounds with an electric in-house
composter!



Plant-based milk available for tea or coffee order.



Container return program for Kombucha growler.

