

# GREEN RESTAURANT CHECKLIST

RESTAURANT: Guillermo's Gourmet Coffee DATE: 4/30/26 STAFF: James



## 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

*N/A*





They sell local goods, like honey from Calm & Confidence which they also use in certain drinks.



James is growing herbs and peppers in the patio garden - AND he has started a small compost space at his cafe!

