

GREEN RESTAURANT CHECKLIST

RESTAURANT: Problem Child Pizza DATE: 7/7/26 STAFF: Alicia



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 & REPURPOSING at least 2 ✓

- | | | | | |
|--|---|--------------------------------|---|---|
| ☐ Cardboard/Paper | ☐ Plastic | ☐ Metal | ☒ Glass | ☒ Other <u>grease</u> |
| ☐ Plastic Film (separate bin) | ☒ Repurposes: <u>Tin cans & other packaging</u> | | | |



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



They grow some food on site!



Problem Child is B7G on Reuse / Repurpose!!



A pollinator garden borders their parking lot.

