

GREEN RESTAURANT CHECKLIST

RESTAURANT: Samantha's Tap Room & Wood Grill DATE: 6/10/26 STAFF: David



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

