

GREEN RESTAURANT CHECKLIST

RESTAURANT: Trio's Restaurant

DATE: 10/20/25

STAFF: Capi Peck, Owner



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

They use paper



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 *For dine-in customers*
- 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



ASK FIRST They use paper bags and condense to-go items.

All to-go containers are #1 or #2 - recyclable!



RECYCLING Getting recycling dumpster very soon, by end of Oct. 2025.

Don't have much stretchy plastic film for recycling.



FOOD Donate to soup kitchens, Potluck, Our House, Jericho Way

Some composting. A few employees take veg scraps to feed chickens.



PACKAGING _____



FATS, OILS, & GREASE _____



OTHER Some lights on sensors