



OCEAN FRIENDLY RESTAURANTS DETAILED REGISTRATION CHECKLIST

Surfrider Foundation Volunteer Name: _____

Restaurant Name: _____

Restaurant Owner or Manager Name: _____

Restaurant Phone # _____ Email _____

Date: _____

I. Overview

Support and promote restaurants as they adopt ocean friendly practices that will reduce plastic and other contaminants from entering the environment.

II. Optional Benefits

- a. OFR Restaurant Report with audit summary, recommendations, and vendor information about green products and pricing.
Interested? Yes No
- b. Potential promotion to up to a thousand area consumers via SF's social media, website, emails, and community events.
Interested? Yes No
- c. Potential promotional video featuring your restaurant's vibe, cuisine, eco-friendly practices produced by your local Surfrider Chapter.
Interested? Yes No
- d. OFR decal for restaurant window.
Interested? Yes No
- e. OFR decal for restaurant website.
Interested? Yes No
- f. OFR swag:
 - Table tent(s)? Yes No
 - Counter tent(s)? Yes No
 - Takeout bags? Yes No
 - Other? _____
- g. Staff education on recycling, composting, gardens, eco-friendly products, and/or energy, water, and waste reduction.
Interested? Yes No
- h. Collaborative promotions:
 - Interested? Yes No
 - Chapter parties? Yes No
 - Coupon days? Yes No
 - Chapter fundraisers? Yes No
 - Event Catering? Yes No
 - Other? _____

III. Restaurant Certification Criteria

Mandatory Criteria

No expanded polystyrene (EPS) foam, a type of plastic typically used for inexpensive, disposable products (cups, plates, 'clamshells,' etc.), is used.

Does your restaurant use expanded polystyrene (EPS) foam products?

- Yes No

For onsite dining, what is food served on?

- EPS foam trays or plates porcelain or ceramic plates hard plastic plates
 paper plates napkins stainless steel plates bamboo plates
 other(s): _____

For takeaway dining, what is food packaged in?

- EPS foam clamshells paper boxes #1 (PET) plastic boxes
 #5 (PP) plastic boxes #6 (clear/opaque PS) plastic boxes aluminum foil
 other(s): _____

For onsite dining, what kind of drinking containers are provided to patrons?

- EPS foam cups glass cups disposable (soft/flimsy) plastic cups
 reusable hard plastic cups paper cups metal cups plastic bottles glass bottles
 paper cartons aluminum cans plastic lid is present
 other(s): _____

For takeaway dining, what kind of drinking containers are provided to patrons?

- EPS foam cups glass cups disposable (soft/flimsy) plastic cups
 reusable hard plastic cups paper cups plastic bottles glass bottles
 paper cartons aluminum cans plastic lid is present
 other(s): _____

Do any beverage containers for onsite dining come with plastic lids?

- yes no

Do any beverage containers for takeaway dining come with plastic lids?

- yes no

Proper recycling practices are followed.

Does your restaurant follow proper recycling practices?

- Yes No

Which materials do your restaurant recycle?

- plastic bottles plastic food containers aluminum cans glass bottles glass jars
 cardboard boxes mixed paper tin cans plastic bags EPS foam
 other(s): _____

Who has access to recycling bins within the restaurant?

- patrons waiting staff cooking staff management owner
 other(s): _____

Where in your restaurant are the recycling bins located?

- in the patron area in the kitchen behind the bar/food counter
 other(s): _____

How is recycling separated from general waste?

- trash and recycling have designated bins within the restaurant

- recyclables are removed/hand picked from trash bags and/or bins at closing by staff
 - our waste hauler handles the separation of recyclables and general waste after pickup
- Are the trash and recycling bins placed next to each other when used inside the restaurant?
- Yes No

Adjacent to your restaurant, is there an outside dumpster designated for recyclable materials?
 Yes No If no, how do you dispose of recyclable materials? _____

Who places accumulated recyclables in the recycling dumpster?
 waiting staff cooking staff management owner
 other(s): _____

Do any staff sort/oversee recycling to ensure minimal contamination of the recycling stream?
 Yes No If yes, who? _____

How many staff are trained on what is and isn't recyclable?
 none one a select few some/several the majority all staff

Who is your waste hauler? (e.g., Waste Management, etc.) _____

Do you have a protocol for the disposal/recycling of electronic waste, such as printer cartridges, batteries, and appliances?
 Yes No If yes, what? _____

Only reusable tableware is used for onsite dining, and disposable utensils for takeout food are provided only upon request.

What type of cutlery is used for onsite dining? (Mark all that apply)
 disposable plastic cutlery reusable plastic cutlery bioplastic/compostable cutlery
 reusable metal cutlery disposable bamboo cutlery disposable bamboo chopsticks
 disposable wood (non-bamboo) chopsticks reusable metal chopsticks
 reusable plastic chopsticks disposable plastic chopsticks
 other(s): _____

Is disposable cutlery provided to customers for takeaway dining?
 Yes No (If No, proceed to Question 4 below)

What type of disposable cutlery is provided for takeaway dining? (mark all that apply)
 disposable plastic cutlery bioplastic/compostable cutlery
 disposable bamboo cutlery disposable bamboo chopsticks
 disposable wood (non-bamboo) chopsticks disposable plastic chopsticks
 other(s): _____

Who is your current vendor for disposable utensils? _____

For which of the following takeaway orders are utensils automatically included? (mark all that apply)

- food delivery service by staff?
- food delivery service through a third party (e.g., UberEATS)?
- online and/or phone food orders for customer pick-up?
- onsite orders for takeaway?
- "doggy bag" service for leftovers
- none

For which of the following takeaway orders are utensils included only upon request? (mark all that apply)

- food delivery service by staff?
- food delivery service through a third party (e.g., UberEATS)?
- online and/or phone food orders for customer pick-up?
- onsite orders for takeaway?
- "doggy bag" service for leftovers

none

Does your restaurant provide stir sticks for beverages?

yes no If yes, which type? plastic wood metals

No plastic bags are offered for takeout or to-go orders.

What carryout bag do you provide for takeout and to-go orders? (Mark all that apply)

- Plastic
- Paper
- Reusable
- None
- Other: _____

For which of the following takeaway orders are bags automatically included? (Mark all that apply)

- food delivery service by staff?
- food delivery service through a third party (e.g., UberEATS)?
- online and/or phone food orders for customer pick-up?
- onsite orders for takeaway?
- “doggy bag” service for leftovers
- none

For which of the following takeaway orders are bags included only upon request? (Mark all that apply)

- food delivery service by staff?
- food delivery service through a third party (e.g., UberEATS)?
- online and/or phone food orders for customer pick-up?
- onsite orders for takeaway?
- “doggy bag” service for leftovers
- none

Straws are provided only upon request.

For onsite dining, straws are:

- not provided provided only upon request
- provided automatically with certain beverages provided automatically with all beverages
- stocked at tables or counters for optional use

For takeaway dining, straws are:

- not provided provided only upon request
- provided automatically with certain beverages provided automatically with all beverages
- stocked at the pick-up counter for optional use

Does your restaurant offer straws made from any of the following alternative materials?

- yes no
- If yes, which ones? paper bamboo other wood metal
- glass other(s): _____

Optional Criteria (Select 2 from below)

No beverages are sold in plastic bottles.

Does your restaurant sell any of the following beverages in plastic containers for onsite dining?

- water juices sodas milk smoothies milkshakes
 teas/coffee beer/wine/spirits other(s): _____

Does your restaurant sell any of the following beverages in plastic containers for takeaway dining?

- water juices sodas milk smoothies milkshakes
 teas/coffee beer/wine/spirits other(s): _____

Discount is offered to customers with reusable cup, mug, bag, etc.

Are there any discounts offered to patrons who bring their own reusable items?

- Yes No If yes, which one(s)? beverage containers bags straws
 utensils dishware other(s): _____

If yes, does your restaurant have signage notifying patrons of this discount?

- Yes No If yes, where is it? table menu register
 window or door entrance online
other(s): _____

If yes, what is the discount? _____

Vegetarian/vegan food options are offered on a regular basis

Which of the following menu options are available to patrons at all times?

- vegetarian vegan seafood poultry pork
 red meat other(s): _____

Does the restaurant menu communicate vegetarian or vegan food using special symbols?

- Yes No If yes, which ones? vegetarian

All seafood must be a 'Best Choice' or 'Good Alternative' as defined by Seafood Watch or certified as sustainable.

Are you a business or restaurant partner of the Seafood Watch Program?

- Yes No Not sure

Does your restaurant source seafood from suppliers that purchase from MSC-certified (Marine Stewardship Council) fisheries?

- Yes No Not sure

Who is your seafood supplier? _____

Water conservation efforts, such as low-flow faucets and toilets, are implemented.

Does your restaurant make efforts to conserve water?

- Yes No Not sure

Which of the following does your restaurant practice to conserve water? (mark all that apply):

- low-flow toilets installed in all bathrooms (≤ 1.3 gal/flush)
 bathroom toilets have motion sensors for flushing
 bathroom sinks have motion sensor faucets
 low-flow faucets installed throughout restaurant
 use low-flow nozzles for indoor and/or outdoor applications
 waterless urinals are installed in all applicable bathrooms
 protocol for reporting and fixing leaky fixtures

- run the dishwasher only with a full load
 - signage in bathroom to encourage patrons and staff to conserve
 - deploy rain devices to capture water for irrigation and/or flushing toilets
 - water is only served to patrons upon request
- Other(s): _____

Energy efficiency efforts, such as LED lighting and Energy Star appliances, are in place.

Does your restaurant make efforts to conserve energy?

- Yes No Not sure

Which of the following does your restaurant practice to conserve energy? (mark all that apply):

- foods offered are locally sourced to reduce transportation footprint
 - water conservation measures are being practiced (reducing water reduces energy consumption)
 - most or all electrical appliance are Energy Star
 - LED light bulbs are installed throughout the restaurant
 - some or all of the building/construction materials are from reclaimed sources
 - walls and ceilings have energy efficient insulation
 - roofing has solar panels or wind turbines
 - green walls and/or green roofing is/are installed on the exterior of the restaurant
 - water heaters have a high Energy Factor (EF) (waste heat is minimized or recovered) in compliance with the National Appliance Energy Conservation Act
 - attempts are made at reducing broiling, frying and range pre-heating and idle time
 - attempts are made to run exhaust systems at lower fan speeds, especially during low usage
 - lights, computer devices, and appliances are turned completely off when not in use
 - convection ovens are in use rather than conventional gas ovens
 - low-flow valves on pre-rinse sprayers are installed in the dishwasher
 - attempts are made to run the dishwasher only when it is full
 - tankless water heaters are installed
 - the door seals of refrigerators and ice machines are maintained and coils are cleaned
 - thermostats are adjusted to save energy when restaurant is closed
 - occupancy sensors are installed in restrooms and storage areas
 - light-sensitive dimmers are installed to automatically adjust lighting across business hours
- Other(s): _____

The info on the previous pages is correct and I will notify Surfrider Foundation if there are any changes to our products or practices that would change compliance with any of the criteria.

Restaurant Owner or Manager Name: _____

Restaurant Owner or Manager Signature: _____