

WHAT IS AN OCEAN FRIENDLY RESTAURANT?

The Surfrider Foundation created the Ocean Friendly Restaurants program to respond to the plastic pollution crisis in our ocean and along our coasts. The goals of the program are to help restaurants reduce single-use plastic waste, eliminate the use of expanded polystyrene foam, and support sustainable practices that protect the marine environment through improved conservation efforts.

WHAT DOES IT TAKE TO BE AN OCEAN FRIENDLY RESTAURANT?

1. Only reusable foodware is used for onsite dining.*
2. Paper straws are provided only upon request.**
3. No expanded polystyrene use (aka Styrofoam).
4. No plastic bags are used for takeout or to-go orders.
5. Single-use utensils, straws, condiments, and other accessory items are provided only upon request for takeout and to-go orders.
6. Beverages are not sold in plastic bottles.
7. Proper recycling practices are followed.

* Foodware includes dinnerware, drinkware, silverware, and ramekins/containers.

** Exceptions may be made for naturally occurring materials (e.g. hay, bamboo) and reusables (e.g. metal, glass), not including bio-based plastic. Straws should be provided to anyone who needs one, including people with disabilities.

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