SURFRIDER FOUNDATION

OCEAN FRIENDLY RESTAURANTS

Registration Checklist

Surfrider Foundation Volunteer Name: _____

Restaurant Name: _____

Restaurant Owner or Manager Name: _____

Restaurant Phone #: _____ Restaurant Email: _____

Date: _____

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

OPTIONAL BENEFITS

A) OFR Restaurant Report with audit summary, recommendations, and vendor suggestions.
☐ **Yes** ☐ **No**

B) Potential promotion to up to a thousand area consumers via Surfrider Foundation's social media, website, emails, and community events.
☐ **Yes** ☐ **No**

C) Potential promotional video featuring your restaurant's vibe, cuisine, eco-friendly practices produced by your local Surfrider Chapter.
☐ **Yes** ☐ **No**

D) OFR decal for restaurant window.
☐ **Yes** ☐ **No**

E) OFR decal for restaurant website.
Interested? ☐ **Yes** ☐ **No**

F) OFR marketing materials:
Table tent(s)? ☐ **Yes** ☐ **No**
Brochures(s)? ☐ **Yes** ☐ **No**
Bill Insert(s)? ☐ **Yes** ☐ **No**
Press release? ☐ **Yes** ☐ **No**
Other? _____

G) Staff education & training on plastic pollution, recycling, composting, eco-friendly products, energy conservation, water conservation, and/or waste reduction.
☐ **Yes** ☐ **No**

Collaborative promotions:
Chapter parties? ☐ **Yes** ☐ **No**
Chapter fundraisers? ☐ **Yes** ☐ **No**
Event Catering? ☐ **Yes** ☐ **No**
Other? _____

MANDATORY CRITERIA

A) No expanded polystyrene (EPS) foam, commonly referred to as Styrofoam, is used.

- Does your restaurant use expanded polystyrene (EPS) foam products?
  ☐ Yes ☐ No

- 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 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): _____

- For takeaway dining, what do sauces and sides come in?
  ☐ EPS foam ☐ disposable (soft/flimsy) plastic ☐ reusable hard plastic ☐ paper ☐ metals ☐ plastic squeeze packets
  ☐ plastic lid is present ☐ other(s): _____

- Do any beverage containers for takeaway dining come with plastic lids?
  ☐ Yes ☐ No

B) 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): _____

C) Only reusable foodware is used for onsite dining.

- 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 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): _____

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

☐ Yes ☐ No

- Does your restaurant use containers or ramekins for sauces and sides?

☐ Yes ☐ No If yes, which type? ☐ plastic ☐ wood or paper ☐ metals ☐ porcelain or ceramic

- What percentage of patrons eat their meal onsite?

☐ 0-25% ☐ 26-50% ☐ 51-75% ☐ 76-100%

- Do you have a dishwasher?

☐ Yes ☐ No

- Does your restaurant provide stir sticks for beverages?

☐ Yes ☐ No If yes, which type? ☐ plastic ☐ wood ☐ metals

D) No plastic bags are offered for takeout or to-go orders and disposable utensils are provided only upon request.

- 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

- 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 next criteria 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

E) 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 tables or counters 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

A) 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): _____

• Does your restaurant sell non-plastic bottles?

☐ water ☐ juices ☐ sodas ☐ milk ☐ smoothies ☐ milkshakes ☐ teas/coffee ☐ beer/wine/spirits

other(s): _____

B) 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): _____

- Does your restaurant have signage notifying patrons of this discount?

  ☐ Yes ☐ No

  If yes, where is the discount signage located? ☐ table ☐ menu ☐ register ☐ window ☐ entrance ☐ online

  ☐ other(s): _____

- What is the discount amount? _____

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 ☐ vegan

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 and pollution mitigation efforts 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): _____

  _____

  _____

  _____ • • •

- Does your restaurant make efforts to mitigate water pollution?

☐ Yes ☐ No ☐ Not sure

- Which of the following does your restaurant practice to mitigate pollution? (mark all that apply):

☐ fats, oils, and greases are disposed of in a grease interceptor or other control device

☐ sidewalks and patios are swept, not hosed down, or spot cleaned if needed

☐ septic systems are up-to-date or plumbing is connected to a sewer system

☐ signage in bathroom to encourage patrons and staff to not dispose of items in the toilet

☐ Other(s): _____

C) Energy efficiency efforts 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/Manager Name: _____ Signature: _____

Surfrider Representative Name: _____ Signature: _____