



## WHY OCEAN FRIENDLY RESTAURANTS ARE SO IMPORTANT

An estimated 11 million metric tons of plastic waste enter our oceans each year. Most of this plastic is packaging and may include single-use items commonly served at restaurants. Ocean Friendly Restaurants say no to single-use plastic and reduce the amount of plastic entering our waterways by stopping the flow at the source. Here are some facts about single-use plastic items commonly offered at conventional restaurants:

- Straws and stirrers are the 7th most commonly found item polluting our beaches worldwide.
- Plastic bags don't biodegrade in our lifetimes and can kill marine life when they end up in the ocean.
- EPS foam is lightweight and easily breaks into bite-sized pieces, even when properly disposed of. In the environment, it can be mistaken for food and harm wildlife.
- EPS foam and other plastics contain toxic chemicals and additives.
- The US recycling collection rate of plastic bottles is less than 30%.

## EASY WAYS TO MAKE A DIFFERENCE

By making simple changes like bringing one's own carryout containers or reusable water bottles and mugs, you too can choose to be ocean-friendly and help reduce our plastic footprint.



Support your local Ocean Friendly Restaurant today.

[surfrider.org/OFR](https://surfrider.org/OFR)





# Ocean Friendly Restaurants

In response to increased pollution in the coastal zone and the ocean gyres, the Surfrider Foundation created the Ocean Friendly Restaurants program. This program aims to educate consumers and promote restaurants that are making a difference in protecting our ocean, waves and beaches.

The goals of the program are to help reduce plastic waste, eliminate the use of expanded polystyrene (EPS) foam, a type of plastic that is typically used for inexpensive, disposable products (cups, plates, 'clamshells', etc.) and to encourage more sustainable and environmentally friendly practices at restaurants throughout the country.

Additionally, there are other types of pollution and environmental issues these restaurants face that, with minimal change in their daily practices, can greatly reduce their impact on the planet.

Help protect the ocean and your local beach by supporting Ocean Friendly Restaurants near you.



# Program Criteria

## RESTAURANTS PARTICIPATING MUST FOLLOW THESE SEVEN CRITERIA

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

## RESTAURANTS MUST ALSO CHOOSE A MINIMUM OF THREE ADDITIONAL CRITERIA

- A discount is offered for customers with a reusable item (e.g. cup, container, bag).
- Vegetarian and vegan food options are offered on a regular basis.
- All seafood is 'Best Choice' or 'Good Alternative' as defined by Seafood Watch, or certified as sustainable.
- Water conservation and pollution mitigation efforts are implemented.
- Energy efficiency efforts are in place.
- Concessions and pre-packaged food items are not sold in plastic packaging.
- Composting efforts are in place for food waste.
- Neither single-use plastic nor bio-based plastic containers are used for takeout or to-go orders, reusable containers are preferred.

\* 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.



**Restaurants that meet all program criteria will gain recognition as a Platinum Level Ocean Friendly Restaurant.**