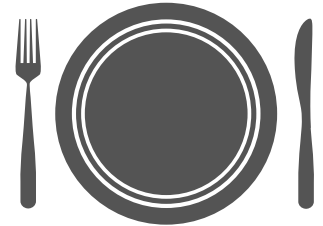


RESTAURANT NAME:

LOCATION:

DATE:



FOOD & PACKAGING WASTE

- Recyclable/reusable/compostable packaging
- Food waste diversion (compost or donation participation)
- Front/back of house multiple bins for all recycling and waste types
- Inventory management software
- Whole, seasonal, non-processed ingredients from local farms
- OceanWise/sustainable seafood
- Plant-based/vegetarian options
- Fairtrade coffee/tea
- Organic/regional wines & beer
- Actions/policy to minimize waste

NOTES/ACTIONS TAKEN

FOOD SAFETY & NUTRITION

- Regular food safety inspections
- Outbreaks/food recall process in place
- Meals meet dietary guidelines
- Children's meals meet dietary guidelines

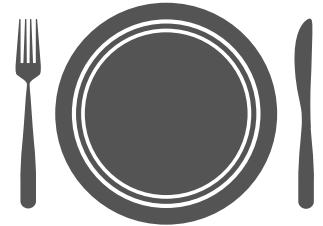
ENERGY MANAGEMENT

- LED lighting/ENERGY STAR rated
- Energy efficient commercial appliances
- LEED certified building
- SMART thermostat for heating
- Digital menus/ printed on recycled paper
- Fabric napkins (not paper)
- Energy Management System
- Eco-friendly delivery (low emission and/or optimized routes)

RESTAURANT NAME:

LOCATION:

DATE:



WATER MANAGEMENT

- Touch/motion-activated faucets
- Low flow faucets/toilets
- Repair leaks promptly
- Eliminate bottled water, serve water only on-demand

NOTES/ACTIONS TAKEN

LABOUR PRACTICES

- DEI (Diversity, Equity, Inclusion):
 - Staff diversity
 - LGBTQ representation/support
 - Male to female ratio
- Voluntary versus involuntary turnover rates documented
- Fair wage/ Living wage paid
- Incentives for staff public transit and bike-to-work programs
- Sustainability orientation/training program or materials for staff
- Anti-harassment policy

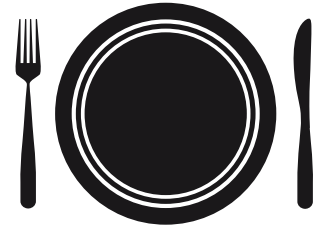
SUPPLY CHAIN MANAGEMENT

- Food is sustainably sourced
- Local producers preferred
- Strategy to manage environmental and social risks within supply chain, including animal welfare

RESTAURANT NAME:

ADDRESS:

FOOD TOUR STOP:



FOOD WASTE

Actions / policy to minimize waste
 Composting
 Food donation participation
 Menu portioning
 Stock management
 Repurposing ingredients

NOTES/ACTIONS TAKEN

INGREDIENTS

Seasonal menu changes
 Sustainably sourced ingredients
 OceanWise commitment
 Organic produce
 Locally grown produce

STAFF

DEI (Diversity, Equity, Inclusion):

- Staff diversity
- LGBTQ support/representation
- Male to female ratio

Fair wages/ Living wages
 Comfortable work environment
 Anti-harassment policy

RESTAURANT

LED lighting
 Low pressure water / automatic water
 Faucets (bathrooms)
 Energy efficient kitchen appliances
 Inside a LEED building
 Recyclable/compostable takeaway
 Containers
 Digital menus/ on recycled paper
 Fabric napkins (not paper)
 Energy Management System for
 premises