



Green Business Recognition Program (Restaurant Pilot) Progress Report: April – May, 2019

1. Registered Participants: 4

All have completed the following required actions:

- Use at least one recycling service (City cardboard, paper, or comingled; or private recycling service)
- Only distribute plastic straws upon request
- For takeout, only provide disposable utensils upon request
- Complete an online “Plastic Footprint” Calculator
- Complete a “Litter Control” Checklist

Each participant has also completed at least 5 optional actions as detailed below.

DEL SOL BAKERY

1600 N Federal Hwy., Suite 15



- Eliminate the use of expanded polystyrene (“Styrofoam”) food containers
- Replace all disposable foodware items with reusable items for onsite dining
- Do not distribute plastic bags for takeout orders
- Replace disposable plastic straws with reusable or biodegradable straws
- Purchase paper products that include recycled content
- Install lighting controls
- Replace Commercial Food Service Equipment with Energy Star certified models
- Set all restaurant equipment to optimum energy efficiency settings
- Install an Energy Star natural gas or high-efficiency water heater
- Increase efficiency of existing windows by installing window films, tinting, or solar screens
- Replace all toilets, faucets, and urinals with high-efficiency WaterSense -certified models.
- Implement strategies to reduce food waste

DRIFTWOOD

2005 S. Federal Hwy.



- Eliminate the use of expanded polystyrene (“Styrofoam”) food containers
- Do not distribute plastic bags for takeout orders
- Replace disposable plastic straws with reusable or biodegradable straws
- Replace all incandescent bulbs and T12 fluorescent lamps with LEDs
- Install and use a programmable thermostat
- Landscape with native plants
- Serve organic, local, fair trade, or other sustainably sourced products

BENVENUTO

1730 North Federal Hwy.



- Add additional onsite recycling service
- Eliminate the use of expanded polystyrene (“Styrofoam”) food containers
- Replace all disposable foodware items with reusable items for onsite dining
- Do not distribute plastic bags for takeout orders
- Replace disposable plastic straws with reusable or biodegradable straws
- Purchase paper products that include recycled content
- Replace all incandescent bulbs and T12 fluorescent lamps with LEDs
- Replace Commercial Food Service Equipment with Energy Star certified models
- Install an Energy Star natural gas or high-efficiency water heater
- Detect leaky faucets, toilets, and pipes; and repair them within 30 days of detection
- Other energy or water conservation initiatives
- Become a Seafood Watch partner to commit to source ocean-friendly seafood

Anzo Mediterranean Kitchen (formerly The Chickpea)

970 North Congress Ave.



- Place clearly labeled recycling bins next to trash cans for customer use
- Eliminate the use of expanded polystyrene (“Styrofoam”) food containers
- Replace all disposable foodware items with reusable items for onsite dining
- Do not distribute plastic bags for takeout orders
- Purchase paper products that include recycled content
- Replace all incandescent bulbs and T12 fluorescent lamps with LEDs
- Replace Commercial Food Service Equipment with Energy Star certified models
- Set all restaurant equipment to optimum energy efficiency settings
- Increase efficiency of existing windows by installing window films and awnings
- Detect leaky faucets, toilets, and pipes; and repair them within 30 days of detection
- Implement strategies to reduce food waste
- Serve organic, local, fair trade, or other sustainably sourced products
- Provide incentives for employees who carpool, bike, walk, or use public transport
- Use Safe Cleaning Products: low toxicity/chemicals that are safe for the environment

2. Applications In Process: 3

3. Interested Restaurants: 10