

EATERY

QUICK GREEN CHECKLIST



Eco-tourist expectations show up on a greener part of the tourism spectrum, naturally. This guide should help operators of ecotourism destinations and services quickly judge how green their operations appear to discerning customers. We have included indicators to help you prioritize – green flags identify visible signs of green operations and dollar signs indicate relative investment to make a change.

A green flag item indicates something that would be obvious to an ardent ecotourist. For instance, it would be a green flag item to put out the clock your mother-in-law got you before she visits.



Dollar signs on the right side of checklist show the expected costs from least to most costly:

\$ = least costly / \$\$\$\$ = most costly

Items arranged from easy and most obvious to less easy and less obvious.

The most valuable client is one with whom you have a positive relationship – one who enjoys sharing the experience you offer and tells others. Besides this guide, we offer sample language you can use to build that relationship through a call to action. One note about hanging up the towels just is not enough.

Certifications are available for businesses that save big on water, energy, and operating costs and for demonstrating commitment to sustainable operation to your guests. Some certifications for restaurants and eateries can be found [here](#).







An * on the list below indicates suggested language/fact sheet for customer education available.








QUICK RESTAURANT CHECKLIST



INTERIOR WATER USE:

INFORMATION

COST:

	<input type="checkbox"/> Any dripping sinks, showerheads, or running toilets reported to the maintenance and management. *[1]	Why?	\$
	<input type="checkbox"/> Linen reuse service for uniforms, dishcloths, and napkins.		\$
	<input type="checkbox"/> Ask if customer wants water before automatically serving it.		\$
	<input type="checkbox"/> Water fixtures are WaterSense labeled equipment and meet WaterSense standards. <ul style="list-style-type: none"> Faucets/faucet aerators: 1.5 GPM or less Showerhead: 2.0 GPM or less Toilets: 1.28 GPF or less 	What and Why? What and Why? What and Why?	\$\$\$
	<input type="checkbox"/> Visible reminders to conserve water in the bathroom, kitchen, etc. *[2]	Examples.	\$
	<input type="checkbox"/> Visual reminders of what can and cannot be flushed with a septic tank.	Examples.	\$
	<input type="checkbox"/> Sensor faucets for bathrooms (reduces water overflow and saves on water usage). Remember to purchase those with WaterSense labels.		\$\$\$
	<input type="checkbox"/> Install a greywater system.	Why? How?	\$\$\$\$
EXTERIOR WATER USE:			
	<input type="checkbox"/> Plant indigenous/native plants that are not water needy.	Why and How? Nebraska Publications	\$
	<input type="checkbox"/> Choose to water plants in the evenings instead of in the morning or during the heat of the day, to reduce evaporation.	Why?	\$
	<input type="checkbox"/> Have a rain gauge so you know how much less water to provide your plants on a day it rains.	Why?	\$
	<input type="checkbox"/> Capture rainwater and reuse.		\$
	<input type="checkbox"/> Use mulch, it reduces evaporation rates in the soil.	Why and How?	\$
	<input type="checkbox"/> Tune up irrigation system, use drip irrigation instead of sprinklers.	What, How, and Why?	\$\$
	<input type="checkbox"/> For maximum effectiveness of drip irrigation systems, use WaterSense timers or controllers.	What and Why?	\$\$

<input type="checkbox"/>	Consider green infrastructure like permeable pavers, rain gardens, bioswales, etc.,	What? / Green Infrastructure Wizard (EPA Tool)	\$\$\$
INTERIOR ENERGY USE:			
	<input type="checkbox"/> All lighting used is energy efficient lighting (exit signs too).	What?	\$\$
	<input type="checkbox"/> Reminders above light switches to turn off lights.	Pinterest examples / Others	\$
	<input type="checkbox"/> Rooms have windows covered in some way (reflective film, mini blinds, or insulated drapes).	What and How?	\$
	<input type="checkbox"/> Install occupancy sensors for low traffic areas like closets and storage.	Why, What, and How?	\$\$
	<input type="checkbox"/> Energy star certified windows.	Why, What, and How?	\$\$\$
EXTERIOR ENERGY USE:			
	<input type="checkbox"/> All outside lighting uses energy efficient light bulbs.	Why and What?	\$\$
	<input type="checkbox"/> Electric car chargers within a mile and designated parking spots for hybrids. <ul style="list-style-type: none"> Have a policy set in place for EV charging. 	What and How?	\$
	<input type="checkbox"/> Install occupancy sensors for lights outside, such as floodlights.	Why, What, and How?	\$\$
	<input type="checkbox"/> Configure lamps to ensure low light pollution.	Why, What, and How?	\$\$\$
	<input type="checkbox"/> Solar panels installed.		\$\$\$\$
INTERIOR WASTE:			
	<input type="checkbox"/> Customer facing recycling bins in each room with signage illustrating what to recycle locally.	In remote areas, source reduction (prevention) is a better practice than recycling.	\$
	<input type="checkbox"/> Recycle paper, plastic, cardboard, glass, and metals.	Why recycle? How?	\$
	<input type="checkbox"/> Employee facing recycling bins in offices and other work areas.		\$
	<input type="checkbox"/> Do not use single-use plastics, plastic cutlery, plastic bags, etc.	What and Why?	\$
	<input type="checkbox"/> Ceramic mugs instead of paper/foam cups, glasses instead of paper/plastic/foam cups, cloth napkins instead of paper napkins, metal utensils instead of plastic, and mesh coffee filters instead of paper filters.		\$\$
	<input type="checkbox"/> Cloth napkins instead of paper napkins.		\$\$

<input type="checkbox"/>	Bathrooms have refillable amenity dispensers for soap and sanitizer, instead of individual bottles.	Why, What, and How?	\$\$
<input type="checkbox"/>	Institute an “Only upon request policy” for all to go orders. Require staff to ask customers if they need napkins, bag, condiments, and/or utensils for “to-go” orders.		\$
<input type="checkbox"/>	Establish a price break or other incentive for bringing reusable containers for leftover food.		
EXTERIOR WASTE:			
	<input type="checkbox"/> Do not use a burn barrel for waste.	Why?	\$
	<input type="checkbox"/> Compost facility on-site, or at an off-site facility, for food and yard waste.	Why, What, and How?	\$\$
	<input type="checkbox"/> Chickens have advantages over compost.	Why?	\$\$

Customer fact sheet – for inclusion in the room notebook or posted at point of use

[1] – Our extremely conscientious staff will fix anything they see, but you may see something they do not. Let us know!