



Partners for a Clean Environment (PACE)

Criteria List for RESTAURANTS

Restaurant: _____ Visit Date: _____ Number of Employees _____
 Address: _____ Interviewer: _____ Contact email _____
 Contact: _____ Phone: _____ Fax _____ Website _____

Mandatory Criteria		Yes	No	Additional Information
Recycling	Mixed paper (includes paper, envelopes, manila folders, direct mail, pamphlets, brochures, catalogs, and magazines)	<input type="checkbox"/>	<input type="checkbox"/>	Vendor: Qty/month:
	Co-mingled containers (includes aluminum, glass, plastic 1 & 2, milk and juice cartons)	<input type="checkbox"/>	<input type="checkbox"/>	Vendor: Qty/month:
	Newspaper	<input type="checkbox"/>	<input type="checkbox"/>	Vendor: Qty/month:
	Cardboard	<input type="checkbox"/>	<input type="checkbox"/>	Vendor: Qty/month:
Cleaners (excluding sanitizing solutions)	Use multipurpose cleaners that come in bulk or concentrated form.	<input type="checkbox"/>	<input type="checkbox"/>	List products
	Multipurpose cleaners and degreasers do not contain any chemicals specified on CA Janitorial Products' "Do Not Use" list.	<input type="checkbox"/>	<input type="checkbox"/>	Check MSDS for: <ul style="list-style-type: none"> • IARC Group 1, 2A or 2B carcinogens ▪ NTA (CAS 139-13-9) • EDTA (CAS 64-02-8) ▪ Sodium Hypochlorite (CAS 7681-51-9)
	Educate staff on safe use/handling of specific cleaning products used in establishment (dilution, quantity, ventilation, mixing, etc.).	<input type="checkbox"/>	<input type="checkbox"/>	View training documents and sign-off sheets.
	Night cleaning done by: <input type="checkbox"/> restaurant staff, or <input type="checkbox"/> outside cleaning company			If outside cleaner, identify cleaner.
Use reusable cloth towels for cleaning instead of paper products.		<input type="checkbox"/>	<input type="checkbox"/>	
Grease	What practices do you use with pots, pans, and dinnerware to keep grease and food waste from going down the drain? <ul style="list-style-type: none"> - food waste and fatty liquids in trash - drain grease from pots into bin for recycling or trash 	<input type="checkbox"/>	<input type="checkbox"/>	
	How do you handle grease spills? <ul style="list-style-type: none"> - Wipe up grease spills – do not hose grease down the floor drain. 	<input type="checkbox"/>	<input type="checkbox"/>	
	Do you have a grease interceptor or trap to collect grease from wastewater? If so, check grease trap weekly. Pump out grease and solids from the interceptor/trap regularly (when 2/3 full or every 6 months)	<input type="checkbox"/>	<input type="checkbox"/>	Identify pumping co. and date of last pickup.
	Have waste oil and grease picked up by a rendering company.	<input type="checkbox"/>	<input type="checkbox"/>	
Implement at least one energy conservation measure.		<input type="checkbox"/>	<input type="checkbox"/>	Describe measure.
Implement at least one water conservation measure.		<input type="checkbox"/>	<input type="checkbox"/>	Describe measure.

Stormwater	Use dry clean up methods for exterior of building (outdoor mats, alleys, and sidewalks should not be hosed for cleanup)	<input type="checkbox"/> <input type="checkbox"/>	
	Clean all equipment indoors or at a professional facility (floor mats may be taken to car washes for spraying)	<input type="checkbox"/> <input type="checkbox"/>	
	Do not dump any liquids or materials outside	<input type="checkbox"/> <input type="checkbox"/>	
	Willing to participate in storm drain stenciling? Location of nearest SD: _____ Stenciling completion date: _____	<input type="checkbox"/> <input type="checkbox"/>	
Facility must comply with food safety regulations		<input type="checkbox"/> <input type="checkbox"/>	
Willing to be a referral to other businesses?		<input type="checkbox"/> <input type="checkbox"/>	
Commit to an annual pollution prevention review.		<input type="checkbox"/> <input type="checkbox"/>	
Facility is in compliance with local, state, and federal environmental regulations to the best of inspector's knowledge.		<input type="checkbox"/> <input type="checkbox"/>	<ul style="list-style-type: none"> ▪ FI bulb recycling ▪ Grease ordinances ▪ OSHA Haz Com (MSDS's),

Elective Criteria (must complete any two)	Materials to send / Follow-up notes	Compliance w/ WASH BMP's Yes <input type="checkbox"/> No <input type="checkbox"/>
<input type="checkbox"/> Buy condiments in bulk and use health department approved refillable dispensers instead of individual packets (salt, pepper, sugar, catsup, etc.). Wash/sanitize containers regularly.		-Visual check of mop sink area, proper mop water disposal -Visual check of bar area. Is bar waste ice bucket (dump ice) disposed of properly? -Visual check of nearest storm drain (out back or front of restaurant) -Visual check of dumpsters and waste grease bins for leaks, covers
<input type="checkbox"/> Purchase paper products made from recycled materials. List products, post-consumer recycled content:		
<input type="checkbox"/> Purchase plastic products made from recycled materials. List products, post-consumer recycled content:		
<input type="checkbox"/> Use reusable linen and dinnerware, and use incentives to reduce breakage and accidental disposal.		
<input type="checkbox"/> Offer discounts/incentives for customers to use refillable mugs, cups, or to-go containers, and have employees use reusable mugs and cups.		
<input type="checkbox"/> Have food wastes collected by local farmers or haulers for composting.		
<input type="checkbox"/> Donate extra un-served food to a local food bank or relief program.		
<input type="checkbox"/> Set up an incentive program to reward employees for suggesting less wasteful practices.		
<input type="checkbox"/> Use recyclable to-go containers.		

Shop Representative Signature & Title: _____

Full Certification Date: _____