

Plastic Checklist for Restaurants

This comprehensive checklist outlines the most commonly used single-use plastic items in the restaurant industry. Businesses should use this list as a guide to determine which single-use plastic items need to be eliminated from their business practices.

*If your business is using a single-use plastic item that is not recognized on this list, submit a detailed overview of the item and Oceanic Global will determine if the item can contribute to your plastic elimination requirements.

Front-of-House (FOH)

- | | |
|---|---|
| <input type="radio"/> Cold Cups | <input type="radio"/> Individually Wrapped Condiments |
| <input type="radio"/> Bottles | <input type="radio"/> Carry Out Bags |
| <input type="radio"/> Dishware - Plates | <input type="radio"/> Ice Bags |
| <input type="radio"/> Dishware - Bowls | <input type="radio"/> Hot Beverage Cups + Lids |
| <input type="radio"/> Takeaway Container
(includes all forms of containers for hot/cold & wet/dry foods) | <input type="radio"/> Straws |
| <input type="radio"/> Takeaway Container Lid
(includes all forms of containers for hot/cold & wet/dry foods) | <input type="radio"/> Individually Wrapped Items |
| <input type="radio"/> Cutlery / Utensils | <input type="radio"/> Drink Stirrers |
| <input type="radio"/> Takeaway Portion Containers | <input type="radio"/> Drink Stoppers |
| | <input type="radio"/> Toothpicks |
| | <input type="radio"/> Self-Serve/Buffer Items |

Back-of-House (BOH)

- ☐ Coffee Pods
- ☐ Disposable Soap Dispensers
- ☐ Disposable items for Employees (Bottles, Cutlery, Plates)
- ☐ Food Storage Containers **not mandatory*
- ☐ Cling Film / Plastic Wrap **not mandatory*
- ☐ Storage Bags (Ziploc, etc.) **not mandatory*
- ☐ Food Prep Gloves **not mandatory*
- ☐ Garbage Bags / Bin Liners **not mandatory*