

Winter's Ocean Warriors

Tip #1 - Businesses

- Go ocean friendly certified
- Suncoast Rise Above Plastics Coalition & Surfrider
- It's good for business

Restaurants participating must follow the first four criteria:

- No expanded polystyrene use (aka Styrofoam).
- Proper recycling practices are followed.
- Only reusable tableware is used for onsite dining, and disposable utensils for takeout food and provided only upon request.
- No plastic bags offered for takeout or to-go orders.

And choose a minimum of three of these criteria as well:

- **Plastic straws** are provided only upon request.
- No beverages sold in plastic bottles.
- Discount is offered for customers with reusable cup, mug, bag, etc.
- **Vegetarian/vegan** food options are offered on a regular basis; and / or all seafood must be a 'Best Choice' or 'Good Alternative' as defined by Seafood Watch or certified as sustainable.
- **Water conservation** efforts, such as low-flow faucets and toilets, are implemented.
- Energy efficiency efforts, such as **LED Lighting** and Energy Star appliances, are in place.

