

CLEAN BAY CERTIFIED FOR RESTAURANTS THAT INTEGRATE SUSTAINABILITY & OCEAN-MINDEDNESS INTO THEIR BUSINESS PRACTICES

WHY?



On average, restaurants discard **75 tons of garbage**, annually.

Restaurant waste ends up in our stormdrain system and **flows directly to the ocean**, as runoff.

Runoff pollutes our ocean, harms marine life, impacts public health, and causes beach closures.

Reducing pollution at its source is essential to protecting our rivers, beaches, and the Santa Monica Bay.

With **30,000 restaurants in the Santa Monica Bay**, we can collectively make a significant contribution to clean up our ocean.

Clean Bay Certified can **increase restaurant visibility** and offers resources and support for restaurants to become certified.

65% of restaurant goes **pay more to dine at a sustainable restaurant**.



HOW?



City inspectors annually visit each food serving establishment within city limits.

Inspectors use a checklist to ensure that restaurants **meet 100% of the Clean Bay Certified program** requirements.

Certified restaurants receive a **window cling to display**.



Restaurants that do not pass their initial inspection may **request a follow up inspection**.



Dear Restaurant/Cafe, as a customer I encourage you to help prevent pollution and join Clean Bay Certified!

USE THIS CARD TO LEAVE FEEDBACK AT RESTAURANTS/CAFES. HAND IT TO YOUR SERVER OR LEAVE IT IN YOUR GUEST CHECK!



CLEAN BAY CERTIFIED BUSINESS PRACTICES

FOR A COMPLETE LIST OF CLEAN BAY CERTIFIED REQUIREMENTS
VISIT WWW.SANTAMONICABAY.ORG

IMPLEMENT RECYCLING



CLOSE & LOCK DUMPSTER LID



SWEEP & DON'T HOSE PAVEMENT



CONSERVE WATER



NO POLYSTYRENE (AKA STYROFOAM & PLASTIC #6)

