Texas Plastic Pollution Symposium
October 30, 2018

SURFRIDER FOUNDATION
TEXAS COASTAL BEND

The Oceans Friendly Restaurants program offers restaurants an easy way to show their commitment to making sustainable choices for our oceans.

Restaurants participating must follow the first five 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 are provided only upon request.
- No plastic bags offered for takeout or to-go orders.
- Straws are provided only upon request.

And choose a minimum of two of these criteria:

- 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
- 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.

Restaurants who meet all of the criteria are recognized as a Platinum Level Ocean Friendly Restaurant.

OCEAN FRIENDLY RESTAURANTS

Quick Guide for Restaurant Owners and Managers

How to easily comply with the Mandatory Criteria:

No expanded polystyrene (EPS) foam is used.

Expanded polystyrene (EPS) foam, a type of plastic typically used for inexpensive, disposable products (such as cups, plates, clamshells, etc.), is often found in the majority of beach cleanups. EPS foam impacts marine life, ecosystems, the ocean and coasts. While we recommend using paper and cardboard options, they may not work in all situations. The first of the three R's of conservation is to REDUCE so finding ways to create less waste and embrace reusable items whenever possible should be a top goal, which can also lead to cost savings. This guide from the Product Stewardship Institute provides guidance on the on how to reduce plastic use. *Avoid bioplastic options touted as compostable for a variety of reasons, described in detail at www.beachapedia.org/Bioplastics.*

Proper recycling practices are followed.

The second R of conservation, RECYCLE, applies here. Proper recycling helps to ensure that items aren't littered and are diverted from the landfill to live a second life as something new. If any items are offered in glass bottles or aluminum cans, please provide a recycling container that is easily visible for customers. Ensure that cardboard and any other delivery packaging are recycled. Most cities and states have recycling mandates so please check with your municipality and/or waste hauler for any local requirements.

Only reusable tableware is used for onsite dining, and disposable utensils for takeout food are provi upon request.

The third R of conservation – REUSE – is critical to onsite dining, which includes tableware such as plates, bo glasses, and utensils (and cloth napkins when possible). Not everyone who gets takeout food needs disposa Some people may take food home while others may carry utensils in their backpack or car. This is another e where simply asking people to opt-in can help reduce the use of disposable items and save you money!

No plastic bags are offered for takeout orders.

Plastic bags are a top threat to ocean wildlife. If you need to provide a bag to customers, please make it a pa and/or start a reusable bag program.

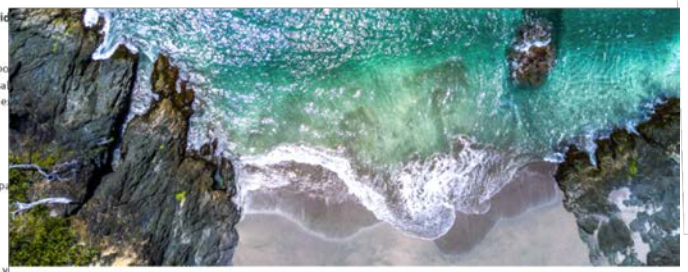
Straws are provided only upon request.

By asking people to request a straw rather than automatically handing them out or placing them in drinks, y to reduce the number of plastic straws found at beach cleanups and in the ocean. Please consider eliminati straws altogether and only offer paper straws upon request and/or provide incentives for reusable straws. I your chapter or ofr@surfrider.org to get the OFR discount code and 30% off your order of paper straws fro www.seastraws.co or with https://www.aardvarkstraws.com/

PLUS, choose at least 2 of the following Optional Criteria:

No beverages are sold in plastic bottles.

Plastic bottles are another top-ten item collected at beach cleanups, especially in states that do not have a



WHAT IS AN OCEAN FRIENDLY RESTAURANT?

Plastic pollution is suffocating our ocean and the many animals that call it home. Researchers estimate there are now over 5.25 trillion pieces of plastic in the ocean with the number continuing to grow every day. This pollution is impacting our marine ecosystems and wildlife, such as seabirds, dolphins, fish and turtles. Plastic fragments are even displacing plankton at the base of the food chain. So what's the best way to combat this global epidemic facing our ocean? It's simple: we need to stop the problem at its source! The Surfrider Foundation's Ocean Friendly Restaurants (OFR) program does just that. One restaurant, one customer at a time, increases awareness, drives change in behavior and ultimately creates scalable impact to reduce our plastic (and water!) footprint.

Surfrider's OFR program highlights businesses that pledge to meet an ocean friendly standard, based on a comprehensive list of criteria. One of the main goals of the OFR program is to eliminate or significantly reduce plastic waste, including expanded polystyrene (EPS) foam, a type of plastic typically used for inexpensive, disposable products (cups, plates, 'clamshells,' etc.), which are also some of the most common items found at beach cleanups. As there are additional types of pollution and other issues impacting the ocean that restaurants can help address to be truly "ocean friendly," optional criteria is included to highlight restaurants that are also working to conserve water and energy and offer more sustainable food.

The Surfrider Foundation's OFR program provides businesses with a registration process that has been vetted by a variety of stakeholders, Surfrider representatives, business groups and government agencies. Recognition through the OFR program provides businesses with true marketplace value. Currently available for restaurants and other food service providers, participating businesses become coastal defenders in their communities through an established program that is clearly recognizable with consumers.

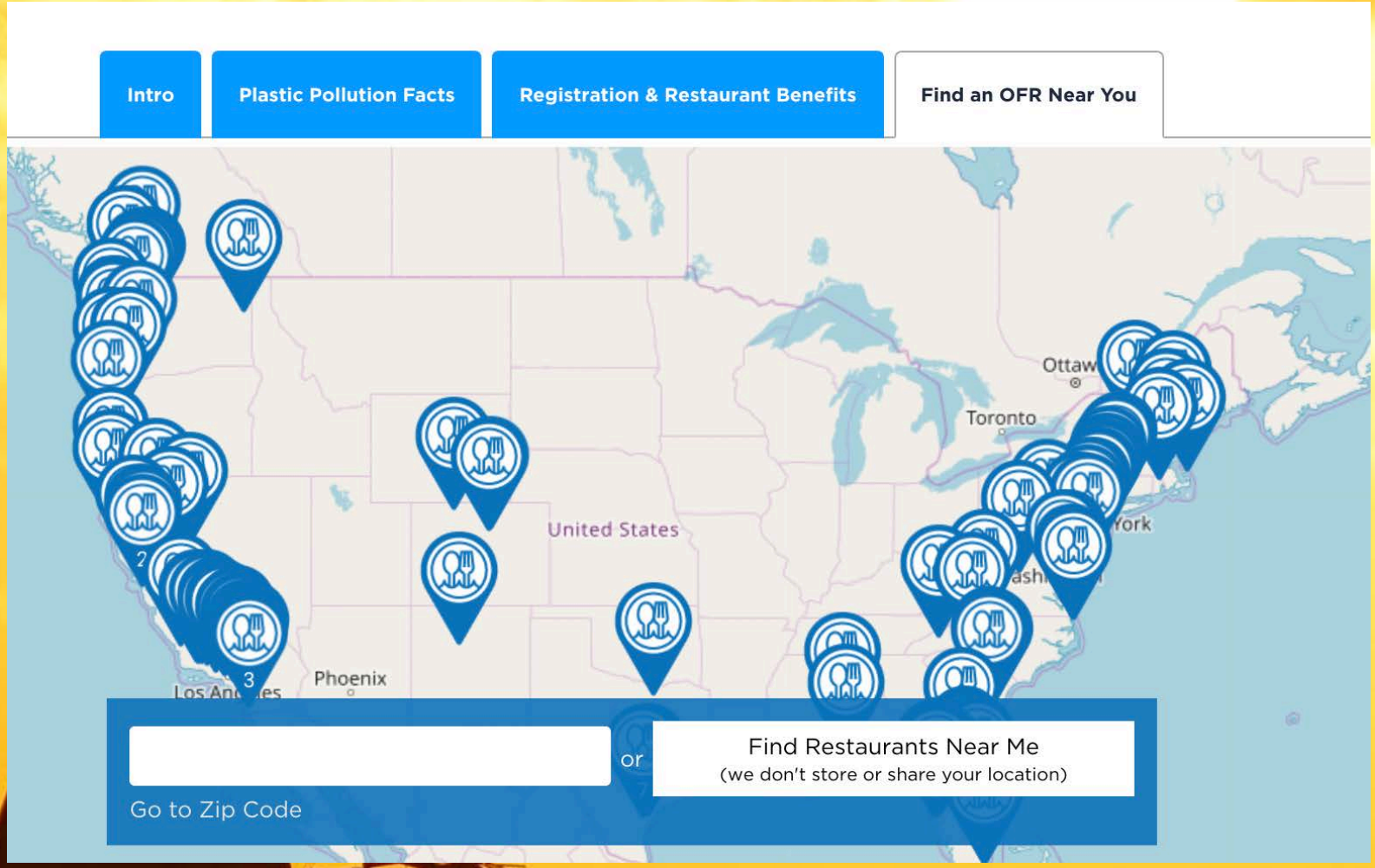
Ocean Friendly Restaurants make a pledge to use less plastic and take other steps to help protect the coast. OFRs are recognized by the Surfrider Foundation after the completion of the registration form, a small membership fee and a potential on-site assessment.

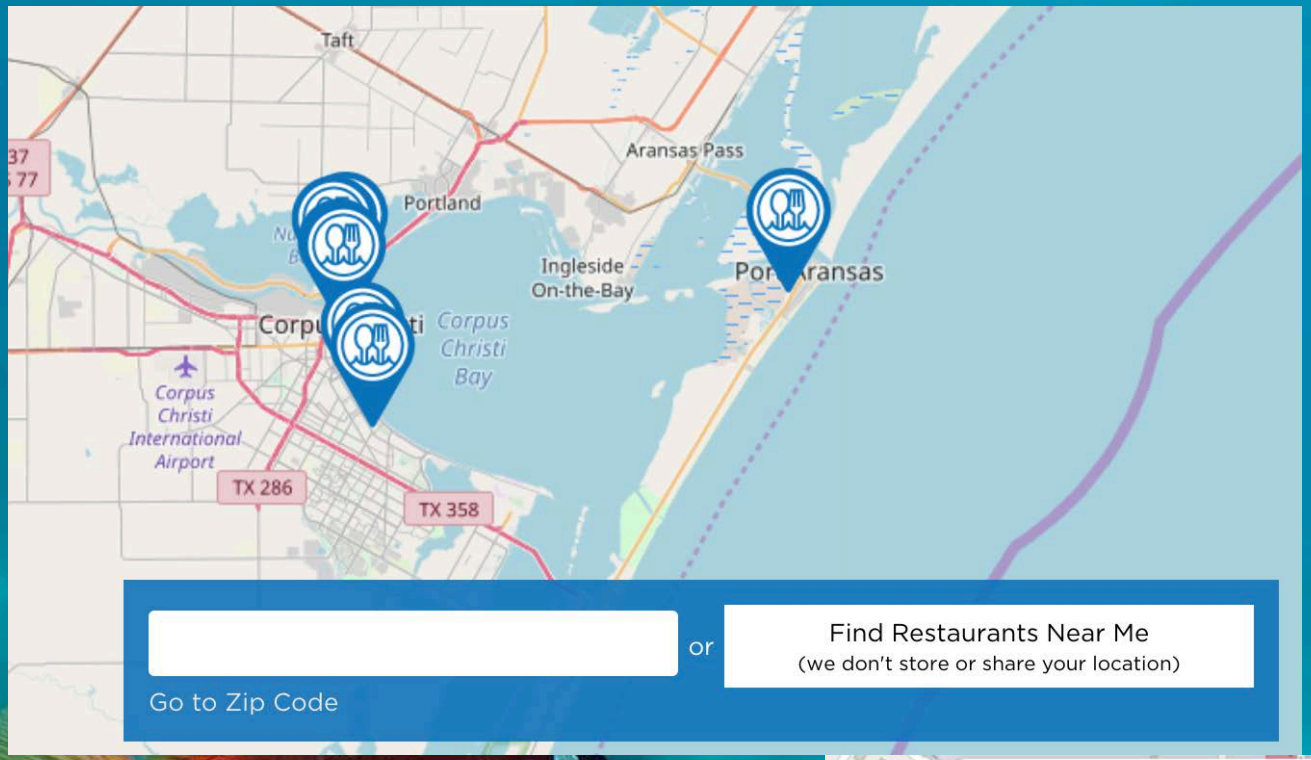
Ocean Friendly Restaurants in the Coastal Bend

Texas State Aquarium's Pepsi Shoreline Grill
Solomon Ortiz International Center
Eleanor's Coffee Bar + Market
Shoreline Sandwich Co.
Green Light Coffee
University of Texas Marine Science Institute's cafeteria
Water Street Sushi Room
The Post at Lamar Park

More to come!

surfrider.org/programs/ocean-friendly-restaurants

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(we don't store or share your location)
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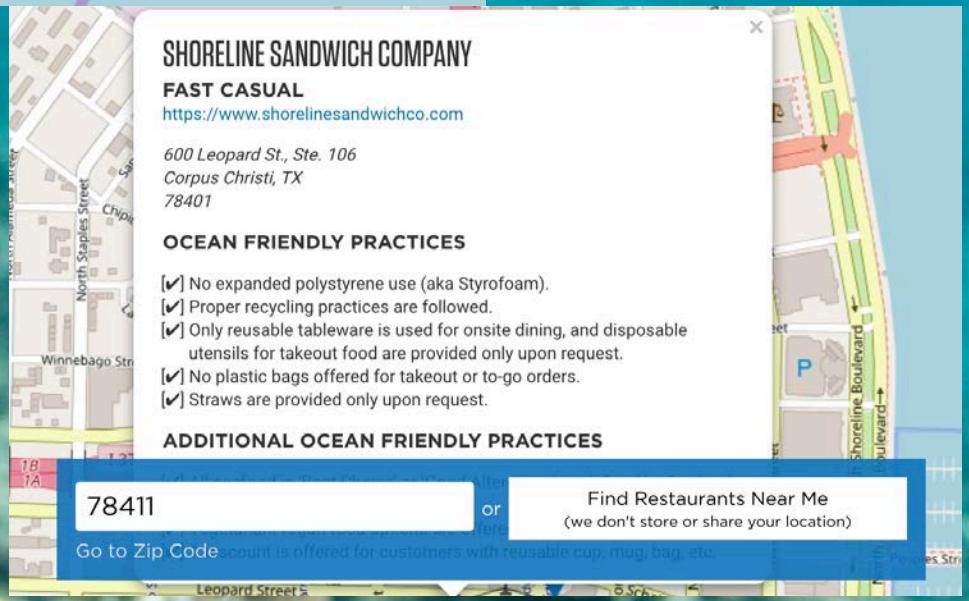
SHORELINE SANDWICH COMPANY
FAST CASUAL
https://www.shorelinesandwichco.com
600 Leopard St., Ste. 106
Corpus Christi, TX
78401
OCEAN FRIENDLY PRACTICES
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ADDITIONAL OCEAN FRIENDLY PRACTICES
78411
or
Find Restaurants Near Me
(we don't store or share your location)
Go to Zip Code
North Staples Street
Winnebago Str
Shoreline Boulevard
Leopard Street

Ocean Friendly Restaurants can help us get from this…

To this!

surfrider.org/programs/ocean-friendly-restaurants

facebook.com/skiptheplastic

coastalbend.surfrider.org