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 goers **pay more to dine at a sustainable restaurant**.

**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**.

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**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

- NO POLYSTYRENE (AKA STYROFOAM & PLASTIC #6)
- SWEEP & DON’T HOSE PAVEMENT
- CONSERVE WATER
- IMPLEMENT RECYCLING
- CLOSE & LOCK DUMPSTER LID