

HAVE YOU EATEN AT A CLEAN BAY RESTAURANT LATELY?

- The Clean Bay Restaurant Certification Program recognizes restaurants that choose to go above and beyond what is required by law to prevent ocean pollution.
- Restaurants play an important role in reducing ocean pollution by properly disposing of wastes, keeping their facilities clean, preventing spills, training their employees, and making environmentally responsible choices.
- When you choose to eat at certified restaurants, YOU help prevent ocean pollution too by rewarding certified restaurants with your business.

WHY DOES THIS MATTER?

- When water flows over the ground and paved areas, it picks up pollutants and carries them into our storm drain system. This "runoff" flows through the drainage system and then directly into our rivers and ocean - untreated.
- Pollution can damage our ocean, harm marine plants and animals, make people sick, and cause beach closures, but if we all do our part, we can protect our ocean and prevent pollution.
- Preventing pollution at its source and keeping it from ever entering our drainage system is essential to protecting our rivers, beaches, and the Santa Monica Bay.

This program is a collaboration of:

FOOD FOR THOUGHT...



bay restoration commission
STEWARDS OF SANTA MONICA BAY

The Santa Monica Bay Restoration Commission

320 W. 4th Street, Suite 200
Los Angeles, CA 90013



RANCHO PALOS VERDES



redondo BEACH



City of Santa Monica



The cities of
Hermosa Beach, Malibu, Manhattan Beach,
Rancho Palos Verdes,
Redondo Beach, Santa Monica, and Torrance.



For more information and a complete list of certified restaurants:
Click on the Program under "Quick Links" at

www.santamonicabay.org



Eating at Clean Bay Certified Restaurants can help prevent ocean pollution.



Clean Bay Restaurant
Certification Program

Using Environmentally Beneficial Solutions to Reduce Ocean Pollution

YOU CAN HELP KEEP OUR BEACHES CLEAN AND SAFE BY VISITING YOUR LOCAL CERTIFIED RESTAURANTS TODAY.

Clean Bay Restaurant Certification Program

- Inspectors for the city go to each food serving establishment within the city.
- Inspectors use a checklist to ensure that all the restaurants meet the basic, legal requirements.
- For certification, the restaurants must meet 100% of the program requirements.
- Certified restaurants receive a certificate to display, acknowledgement from the city, and recognition on the web.



- Restaurants that do not pass their initial inspection may request a follow up inspection.
- All restaurants are inspected at least annually.

Highlights of Certified Restaurant Best Management Practices:

DOs



- Interior washing with drains to the sewer or wastewater treatment system
- Storm drains labeled and protected
- Employee information and training
- Loading/Unloading areas clean
- Grease maintenance records
- Exterior dry sweeping
- Recycling program
- Parking area clean
- Waste areas clean
- Exterior ashtrays
- Spill prevention



DON'Ts



Thank you for supporting restaurants that go above and beyond the legal requirements to ensure a clean and healthy Santa Monica Bay! Be sure to look for the "Clean Bay Restaurant Certified" logo and show your support by frequenting certified restaurants and thanking them for participating in the program.