



Did you bring your own (BYO) reusable today?

Asking your customers will encourage them to bring their own cup or container.

- Save money and space needed for single-use foodware.
- Reduce single-use waste.
- The City of Toronto encourages BYO.
- Health guidelines protect businesses and customers.

Tips to get started:

- Train staff to ask "Did you bring your own...." when customers order.
- Post a sign or sticker like this one →
- Offer a discount for BYO, or charge a fee for single-use options.



**U of T
Trash Team**





Did you bring your own (BYO) reusable today?

This is a guide to help restaurants develop a safe BYO process - created by BYO Vancouver. Follow Ontario Food Premises regulations and Toronto guidelines.

1 ASSESS



Server visually inspects container
Food grade? Clean? Good condition?

Servers may reject worn, unclean, inappropriate, or single-use containers.



Customer places container on filling tray and holds lid

2 FILL



Server fills without touching container



Server presents container to customer



Customer replaces lid

3 SANITIZE



Server sanitizes tray



Server washes hands often!

Graphic by BYO-Vancouver