

3 questions to reduce waste

1. "For here or to-go?"

For dine-in, serve your food & drinks on reusable dishes.



2. "Did you bring your own..?" (BYO)

Ask customers if they have their own cup or container for 'to-go' orders.



3. "Do you need...?"

Ask customers if they need utensils, napkins, or condiments when they order.



Take it one step further

"Would you like a returnable container or cup to-go?"

Offer a reusable container or cup for customers to borrow and return.

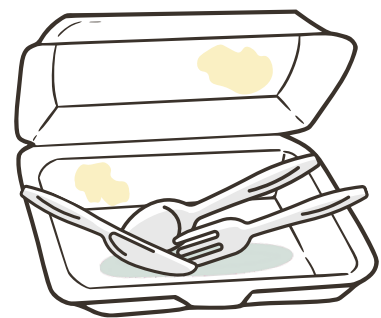


Switching to reusable foodware is easier than you think and can save your business money.

- Single-use foodware - whether made of plastic, paper or 'compostable' material - is a top form of litter, and most can't be recycled or composted.
- Swapping single-use foodware for reusables for on-site dining saved money 100% of the time in studies done by the ReThink Disposables project. This included the upfront costs for dishes and staff time for washing and save storage space.

92% of customers surveyed in Toronto think businesses should do more to reduce waste

Single-use plastic foodware (e.g. cutlery, bags, straws, and some containers) will be banned in Canada by the end of 2023.



- If disposables must be used, choose recyclables or paper fibre products (not lined with other materials).

**For more resources and references:
UofTrashTeam.ca/singleusefoodware**

