

BINDIA INDIAN BISTRO



FOODWARE PRACTICES BEFORE PILOT:

- Reusable dishes for dine-in
- Single-use aluminum containers, plastic containers, paper boxes and wooden cutlery for takeout
- Bring Your Own (BYO)

RECOMMENDATIONS IMPLEMENTED:

1. Offered **returnable takeout** containers for certain dishes on the menu (sizes 400ml, 600ml, 800ml)
2. Promoted customers to use **returnable takeout** through posters & social media
3. Educated staff on how to encourage customers to use **returnable containers** through staff guide

BUSINESS PROFILE

NAME

Bindia Indian Bistro

BUSINESS TYPE

Full service restaurant

LOCATION

Market St

ON-SITE DINING

35 Seats

TAKEOUT

40%

WAREWASHING

Commercial dishwasher

With support from the **U of T Trash Team's Ditching Disposables Pilot Project**, Bindia Indian Bistro successfully implemented returnable takeout practices. Prior to participating in our pilot project, Bindia provided all reusable dishes for dine-in and accepted BYO for takeout practices. After the addition of returnable takeout practices, Bindia has seen up to 41 reusable containers replacing single-use foodware per month. Participation in returnable takeout containers remains primarily among repeat customers. The owner highlights the need for more promotional campaigns around the city.

A TIP FROM THE OWNER:

"Use reusable takeout because it's easy to implement! It's not for the business; it's for the whole community, for their well-being."

-Owner



SAMOSA IN SINGLE-USE ALUMINUM CONTAINER (LEFT) & REUSABLE CONTAINER (RIGHT)



**U of T
Trash Team**



Ce projet a été réalisé avec l'appui financier de :
This project was undertaken with the financial support of:



Environnement et
Changement climatique Canada

Environment and
Climate Change Canada