

POPPADUM



FOODWARE PRACTICES BEFORE PILOT:

- Single-use paper bowls & cups, grease-proof paper bags, and compostable clamshell boxes for dine-in and takeout
- Bring Your Own (BYO)

RECOMMENDATIONS IMPLEMENTED:

1. Offered **returnable takeout** containers for certain dishes on menu (sizes 600ml, 1200ml)
2. Promoted customers to use **returnable takeout** through posters and social media
3. Educated staff on how to encourage customers to use **returnable containers** through staff guide

BUSINESS PROFILE

NAME

POPPadum

BUSINESS TYPE

Fast food restaurant

LOCATION

Yonge St

ON-SITE DINING

14 seats

TAKEOUT

80%

WAREWASHING

Commercial dishwasher

With support from the **U of T Trash Team's Ditching Disposables Pilot Project**, POPpadum successfully implemented returnable takeout practices. Before joining our pilot project, POPpadum was providing single-use paper products for dine-in and takeout. Through returnable takeout practices, POPpadum has seen 5-23 reusable containers replacing single-use foodware for takeout per month. They also started to provide reusable aluminum trays for dine-in, despite the issue of customers discarding them in the trash bin. Participation in returnable takeout containers remains primarily among repeat customers. The owner believes that if more businesses start switching to reusable, it will become more popular among customers.

A TIP FROM THE OWNER:

"Just go for it. I was skeptical but it was easy. It's the right thing to do to provide this option to customers."

-Owner



VADA PAV IN COMPOSTABLE CLAMSHELL BOX (LEFT) & REUSABLE CONTAINER (RIGHT)



**U of T
Trash Team**



**Partners in
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