

SLAYER BURGER



FOODWARE PRACTICES BEFORE PILOT:

- Single-use paper clamshell boxes, plastic condiment containers, paper fries containers, and paper sleeves for dine-in and takeout

RECOMMENDATIONS IMPLEMENTED:

1. Offered **returnable takeout** containers for certain dishes on menu (sizes 100ml, 1500ml)
2. Promoted customers to use **returnable takeout** through posters and social media
3. Educated staff on how to encourage customers to use **returnable takeout** through staff guide

BUSINESS PROFILE

NAME

Slayer Burger

BUSINESS TYPE

Fast food restaurant

LOCATION

Yonge St

ON-SITE DINING

16 seats

TAKEOUT

50%

WAREWASHING

None

With support from the **U of T Trash Team's Ditching Disposables Pilot Project**, Slayer Burger implemented returnable takeout practices to reduce single-use foodware waste. Before joining our pilot project, Slayer Burger provided single-use foodware for dine-in and takeout. After implementing returnable takeout practices, Slayer Burger has seen 13-35 reusable containers replacing single-use foodware for takeout per month. Upon increasing their delivery options to include an office meal delivery service through a returnable takeout company, Slayer Burger started to receive more returnable takeout orders.

A TIP FROM THE OWNER:

"Be patient. It's a long journey, but it has to start from the beginning. It is a battle for everyone, so we all need to do our part."

-Owner



BURGER IN COMPOSTABLE CLAMSHELL CONTAINER (LEFT) & RETURNABLE CONTAINER (RIGHT)



**U of T
Trash Team**



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A Program of Toronto and Region Conservation Authority

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