

GREENING YOUR RESTAURANT: REDUCE COSTS AND WASTE!



Benefits of Sustainable Foodware:

- Disposable foodware makes up roughly 60 metric tons of waster per year in Albany, and contributes to harmful carbon emissions.
- By using reusable foodware, restaurants can save \$3,000 to \$22,000 annually.



The Problem with Compostable Plastics:

- Compostable Plastics can only break down in specialized industrial facilities which are not feasible in Albany.
- They also contaminate the organic compost stream, causing sorting difficulties and health concerns from microplastics.



As a Rule of "Green" Thumb...

Prioritize
Reusables

When needed, use
Fiber-Based Compostables &
Aluminum

Try to avoid
Plastic & Plastic Lined Paper
(including compostable plastics)

Upcoming Legislation:

- **SB54:** Plastic Pollution Prevention and Packaging Producer Responsibility Act
- **AB1200:** Bans plastics containing PFA's





RESOURCES FOR YOU:



TRANSITION TO REUSABLES AND SAVE MONEY!



SCAN ME

Rethink helps you:

- Reduce disposable food service ware costs
- Lower waste collection service fees
- Reduce landfill and Prevent litter near your business

Some businesses may also qualify for up to \$300 in rebates toward the purchase of reusable food service ware!



FOODSERVICE PACKAGING
INSTITUTE®

FREE OPERATION TOOLKIT TO LOWER WASTE COSTS!



SCAN ME

- Provides operator toolkit to assist restaurants on recycling, composting and food recovery. Includes instructions on performing a waste audit as well as education on outreach and program marketing.



REUSABLE SAFETY GUIDE AND TECHNICAL ASSISTANCE



SCAN ME

- StopWaste offers a reusable safety guide and up to \$2,500 in incentives for Reusable Foodware & Free Hands-on Support.
- CalRecycle also offers technical assistance help green your business and reduce waste.