



REDUCING WASTE FROM RESTAURANT TAKEOUT AND DELIVERY MEALS



Reducing your restaurant's single-use packaging can save money, reduce waste, and show commitment to sustainable practices. Prevent unnecessary waste and prioritize reusable materials to reap the most financial and environmental benefits.

Provide clear guidance to customers on what to do with the materials you give them. Remember that recyclables must be free of food and liquid residue.

TIPS FOR REDUCING UNNECESSARY WASTE

- Avoid single-use materials that cannot be recycled or composted.
- Require customers to request single-use utensils, napkins, straws, and condiment packets.
- Ask whether customers need a bag and avoid double-bagging.
- When possible, consolidate foods into the same container and do not individually wrap items.
- Take action to reduce wasted food! Click here to review our [food waste diversion](#) resources.

CONSIDER A REUSABLE CONTAINER PROGRAM

- Pick a single type of container for customers to purchase.
- Sanitize containers upon return and provide a new clean container.
- Offer customers a discount for participating in the reuse program and build customer loyalty!

ReThink Disposable reports that using sanitized reusables instead of disposables can save a restaurant \$3,000-\$7,000 annually. For more information, see their [Guide To Reusable Food Serviceware During The COVID-19 Pandemic](#)

Contact [RecyclingWorks in Massachusetts](#) for further assistance with program implementation or reducing waste at your restaurant.
(888) 254-5525 or info@recyclingworksma.com

SINGLE-USE PACKAGING OPTIONS

- Purchase containers that are accepted in your customers' recycling or compost program.
- Check [Recycle Smart MA](#) to confirm what is recyclable in Massachusetts.
- Become a [Recycle Smart MA Partner](#) and spread the word about recycling best practices.

RECYCLE



Aluminum foil and trays



Clear or white plastic clamshells



Plastic tubs with lids



Clear plastic cups (no lids)



Paper bags



Pizza boxes (grease is okay)

DO NOT RECYCLE

Plastic bags
(Many supermarkets and retailers accept clean and dry plastic bags for recycling.)



Styrofoam



Black plastic



Waxed or plastic-coated paper food and beverage containers



Condiment cups and packets



Straws, small lids, utensils, and other items smaller than a smart phone



IS COMPOSTABLEWARE A GOOD FIT?

- ☑ Confirm that customers have access to a curbside or drop-off commercial composting program that accepts this material.
- ☑ Choose products that are third-party certified compostable.
- ☑ If your organics hauler accepts compostableware, offer a public-facing collection bin at your restaurant for customers to return their materials.
- ☑ Communicate with your customers! Compostableware should never go in the recycling bin.



For more information, visit the [RecyclingWorks Restaurants sector webpage](#)
(888) 254-5525 | info@recyclingworksma.com | recyclingworksma.com