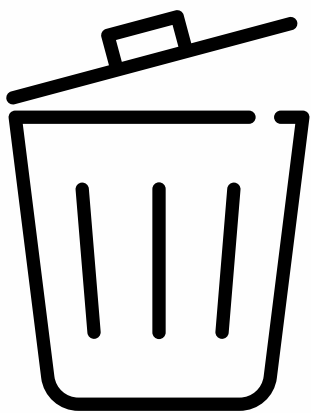




Why Reuseable Foodware is Better than Single-Use

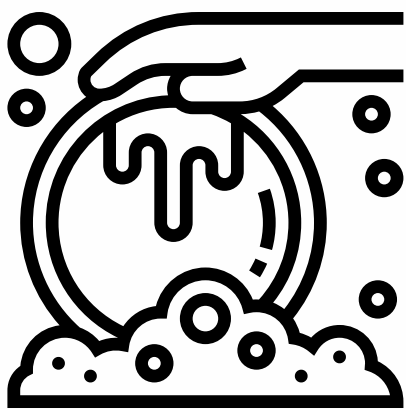
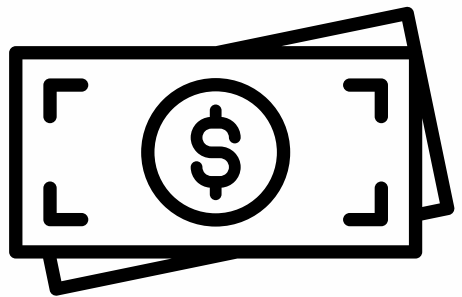


Single-use foodware economy is extremely wasteful

Nearly 1 trillion pieces of disposable foodware and packaging used by US restaurants and food service businesses, and \$24 billion is spent on disposables by US businesses each year.

Reuseables save money

While initial investments are needed to purchase reusable products, cost savings for small businesses are upwards of \$3,000.



Minimal dishwashing or labor cost increase

Many fast-casual and institutional dining services use a mix of single-use and reusables, and already have a dishwasher. Nearly all restaurants who have worked with ReThink Disposable have transitions to reusables without increased labor costs.

Single-Use doesn't just mean plastic

While plastic substitutes have a smaller carbon footprint, they still contribute to waste. Switching to reusables saves restaurants up to 2,200 lbs of waste. No more throwing away money!



Reuseables pay for themselves

The cost of reusable items like forks and coffee cups break even with single use items in less than a dozen uses.



Preparing for a Plastic Free Future

What's new for dining in Goleta?

Starting in June 2023, reusable foodware will be required for dining on premises at Goleta restaurants. This will require some businesses to make changes to their buying habits, and while there may be some initial increase in labor and costs, the expectation is that switching from single-use to reusables will save local businesses money long term.

What items are covered?

Any food or beverage, prepared or raw, to be consumed on the premise of the food provider must be served using reusable foodware. There are some exceptions in the form of paper food wrappers, sleeves and bags, foil wrappers, paper napkins, straws, and paper tray and plate liners, so long as they meet Goleta Disposable Foodware standards.

What can I do today?

Many food and beverage providers, cafes and restaurants have a combination of reusable and single use foodware. Instead of buying more single-use foodware, invest in reusables while using up existing stock of single use. Acting fast will ease the transition to reusable foodware on or before June 1, 2023. In terms of cleaning foodware, using the three-sink system, dishwashers, or a dishwashing service are all good methods.

What will these changes cost?

That depends on several factors, but ultimately making the switch to reusable foodware will save businesses money. After an upfront investment, reusable foodware breaks even with the price of single-use and starts to save business money. What does this look like? The forks, coffee cups, dinner plates, bowls, glasses, and other items businesses pay for are no longer getting thrown away. Durable reusable foodware saves businesses money, and reducing waste for food providers. Making this investment is good for your wallet and good for the community.



Questions? Contact Goleta Sustainability at
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