



REDUCING WASTE FROM RESTAURANT TAKEOUT AND DELIVERY MEALS IN CONNECTICUT



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.
- Only provide single-use utensils, napkins, straws, and condiment packets upon customer's request.
- Only provide customers a bag upon request 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.
- Collect reusable containers and sanitize before reuse.
- 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 [CET](#) for further assistance with program implementation or reducing waste at your restaurant. 888-813-8552 or ReduceWasteCT@cetonline.org.

SINGLE-USE PACKAGING OPTIONS

- Purchase containers that are accepted in your customers' recycling or compost program.
- Check [RecycleCT](#) to confirm what is recyclable in Connecticut.

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 such as [BPI](#).
- ✓ If the permitted compost facility 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.



Contact us for more information: centerforecototechnology.org/ctwasteassistance
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