



## 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 this [Guide To Reusable Food Serviceware During The COVID-19 Pandemic](#)*

**[Contact CET](#) for further assistance with program implementation or reducing waste at your restaurant.**

**888-410-3827 | [ReduceWasteCT@cetonline.org](mailto: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: [cetonline.org/ctwasteassistance](https://cetonline.org/ctwasteassistance)  
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