



RESTAURANT TRAINING MANUAL



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ADVICE & RECOMMENDATIONS
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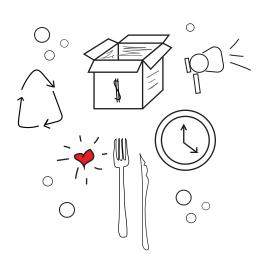
ALTERNATIVE PRODUCT LIST STRAWS, CUTLERY & STIRRERS

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The City of Carlsbad is moving away from single-use & disposable products with high environmental impact, such as plastic straws, stirrers, cutlery, plastic bags & styrofoam to-go containers to protect our environment and keep our beaches and oceans clean. The City is investing in this education and engagement program to provide restaurants with the resources and training they need to successfully reduce and eliminate these wasteful materials.

BENEFITS TO RESTAURANTS FROM REDUCING PLASTIC DISPOSABLES

- Reduce packaging costs
- Enrich the dining experience
- Prevent unsightly litter near your business
- Lower waste collection costs
- Save staff time
- Get ahead of regulations
- Tap into the green market and foster customer loyalty
- Be a community role model

By working to reduce and eliminate these DISPOSABLE materials, you will be contributing to a reduction in litter and the protection of our environment on which our SHARED community depends – all while saving money and helping your business thrive.

While waste reduction and recycling can help reduce costs, a commitment to resource efficiency can take your economic benefits to the next level. Smart purchasing and effective use of supplies will go a long way in saving your restaurant money.

Consumers are becoming more and more aware of the environmental issues we face and are looking to businesses to help lead the solutions. The research continues to suggest that more consumers are looking to purchase from companies that share their values.

Environmentally friendly alternatives to plastic disposable products can enhance a restaurants' food and beverage presentation and the customers' dining experience.







PLASTIC STRAWS



PLASTIC UTENSILS



PLASTIC CUPS / STIRRERS



PLASTIC BAGS



STYROFOAM/PLASTIC CONTAINERS



ANY OTHER SINGLE-USE NON- COMPOSTABLE/ NON-REUSABLE ITEMS



More than 100 million pieces of plastic utensils are used and more than 500 million plastic straws are thrown away by Americans every day. Though they may be convenient, these materials can stay in our environment for up to 1,000 years and often time get littered and make their way to the ocean. The restaurant industry generates huge amounts of plastic waste that often end up in our rivers, coastlines, and oceans as marine debris.

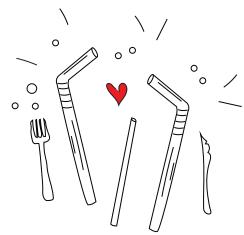
This is causing major environmental and human health concerns as plastic pieces degrade, get into the ocean ecosystem and end of in the seafood consumed by humans. There is now a floating patch of plastic pollution circulating the Pacific Ocean that is larger than the size of Texas!

The good news is that together we can take steps to address this problem! Beyond the environmental benefits we will realize from reducing plastic and single-use disposables, your restaurant will also benefit in other ways including reducing costs, engaging your employees and receiving positive recognition from the community!

* http://www.ecocycle.org/bestrawfree/fags *









OVERVIEW OF SOLUTIONS

Things don't always have to be done the way they've been done in the past. Take the time to look at and assess the way you buy your supplies and the products you buy.

Get your employees involved in the purchasing process move away from letting one person make all the purchasing decisions. It can be beneficial to get more ideas and thoughts on how to eliminate waste and operate more efficiently. This also brings more purpose to more employees and increases employee engagement.

Look for non-plastic alternatives, such as those made from paper, sugar cane or bamboo. To reduce the use of these non-plastic alternatives and to help you save money, provide straws, stirrers or cutlery only upon request by the customer.

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TO REDUCE YOUR IMPACTS LISTED IN ORDER OF IMPORTANCE:



ELIMINATE

The best way to save money and protect the environment is no packaging at all.

1.

REDUCE

Serve the item only when requested by the customer.

3.

REUSE

Choose plant products over compostable plastic, as they decompose much better in compost and the environment.

4.

REPLACE

Replace disposable items with glass, ceramic, stainless steel, wood or other reusable versions.

- Look for Bagasse
 - Sugar cane fiber Wheat Straw
 - Silver grass (Miscanthus)
- Palm Leaf - Bamboo
- Wood
- Uncoated Paper
- Avoid Products
 - Corn, Cassava, & other plant starches that are blended with plastic filler.
 - If plant products or composting are not available, choose materials that are recyclable in your area.
 Ask your recycling hauler which products they accept. Most recyclers cannot process plastic cutlery, straws, and stirrers due to their small size.



SEST ALTERNATIVES TO PLASTIC

REUSABLE STRAWS:

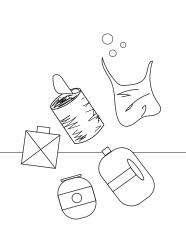
- Glass
- Stainless Steel
- Bamboo

REUSABLE STIRRERS:

- Metal
- Glass

REUSABLE CUTLERY:

- Metal
- Bamboo







SINGLE-USE STRAWS:

- Paper
- Grain
- Edible

SINGLE-USE STIRRERS:

- Wood
- Bamboo

SINGLE-USE CUTLERY:

- Wood
- Bamboo
- Edible

TEP TRACK CURRENT USE AND COSTS

Audit all of the single-use plastic materials that are being purchased and used in your restaurant. Include the amount of each item and the total cost, and begin tracking these items monthly in an excel spreadsheet. ReEarth can provide you with a spreadsheet template which you can use to begin tracking the amount of these products being used.

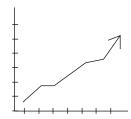
Understand the total amount of money being spent on each of these items per month and per year. If you reduced the use of these items, how much could you save?

IDENTIFY
ALTERNATIVES
AND OPPORTUNITIES
TO REDUCE

Look for alternative products and research costs for each of the items you'd like to replace (see reEarth's Alternative Product Guide).

- Ask yourself if the item is necessary. Can you completely eliminate that product's use in your restaurant? How much money would this save you?
- Look for a replacement. Is there an alternative non-plastic product that could be used to replace it? How much would this cost? First look for reusable and then look for recyclable/biodegradable.
- Look to reduce product use. If you only gave out that product when a customer asked for it, could you drastically reduce the amount of those items used?





Include monthly orders and costs for the following items:

- ☐ Plastic Wrap
- Plastic Utensils
- ☐ Plastic Straws
- → Plastic To-Go Containers
- → Plastic Storage Containers
- Coffee Cup Lids
- ☐ Drink Stirrers

STEP 3

ESTABLISH A PLAN

Create your plan for reducing and eliminating single-use plastic products in your restaurant. Develop a strategy that addresses the following:

- Which items will you be replacing with alternative products?
- Which items will you only be providing when requested by the customer?
- Which items will you be completely eliminating?





STEP 4 COMMUNICATE

Communicate your plan to all employees and to your customers. Communicate to them why this is important to your business and why this is important for the community.

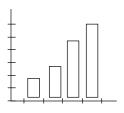
- Use the marketing materials from reEarth to post in your restaurant to remind employees of the initiative.
- Display an information card in your menus or on your tables explaining that your business is committed to working with the City of Carlsbad to reduce single-use, disposable plastics at your establishment.



- When customers pay, ask them what they think about your new initiatives and record their feedback. You could ask them to fill out a short survey.
- Ask them to spread the word via social media, community groups, local media etc. to encourage others to join the movement. Have them include the hashtag #keepcarlsbadbeautiful

TEP 5 TRACK YOUR PROGRESS

Continue to track the products that you are purchasing and their costs every month. Review this spreadsheet every month to understand the financial impacts of your plan.



Review long-term vs short-term financial projections on a regular basis to evaluate the changes you've implemented.















ONGOING CONSULTATIONS

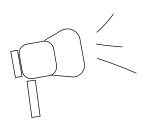
Conduct follow-up calls with reEarth Consulting to review the plan you have put in place and any cost savings the restaurant is realizing. reEarth will be providing ongoing support for your restaurant during the duration of the pilot program.



Continue to ask for employee and customer feedback and implement requests and comments where possible.

TP 7 PROMOTE

Promote your success in the community. Promote your successful plastic reduction and elimination initiative via social media, through the City of Carlsbad communications and the Chamber of Commerce.



reEarth will also be developing case studies of successful restaurants and sharing those on social media and throughout their network.





RECOMMENDATIONS TO HELP YOU ON YOUR JOURNEY

- Instead of single-use condiment packages and bottles, use refillable condiment dispensers and refill them with condiments (ketchup, mustard, coffee creamer etc.) purchased in bulk.
- Styrofoam packaging takes up four times more space than paper packaging. This means less space available in storage and more space taken up in the dumpster (and more waste dispfees). Switch to paper packaging where possible.
- If you must distribute condiments, cutlery, and accessories, keep them behind the counter and distribute them when requested by customers. Do not keep them out to be available via self-serve as this will lead to waste. Train your employees to give out a predeter mined quantity when requested by guests.
- Use the appropriate packaging containers for the amount of food being served. Having small, medium and large sized packaging containers on hand will allow you to provide the appropriate size for the customer's order and reduce opportunities for using wasteful oversized packaging.
- Eliminate the use of plastic bags whenever possible. Only provide customers plastic bags for their to-go orders when they ask for
- Eliminate any unneeded packaging for eat-in food items.
- Replace disposable utensils with reusable alternatives for on-site dining. If you must offer disposable utensils, use unwrapped utensils instead of utensils wrapped in plastic.
- Serve reusable or paper straws upon request only. Reusable straws typically come with cleaning wands, which allows for easy cleaning.
- Use real plates, cutlery and glasses, and cloth napkins whenever possible.





RECOMMENDATIONS TO HELP YOU ON YOUR JOURNEY

- Ask customers if they need to-go utensils, straws or napkins instead of just including them with their order.
- Instead of plastic bags and styrofoam packaging use paper carryout bags and compostable paper take-out containers.
- Eliminate plastic disposable cups wherever possible and replace with paper cups (for to-go orders), glasses or other reusable options.
- Use reusable dining ware for all dine-in service and use disposables only for take-out orders.
- Encourage customers to bring their own reusable items by offering promotions or discounts. You can offer to fill any size container for a flat rate or offer a discount for bringing in their own personal containers for take-out.
- Discourage the use of any disposable plastic products by charging fees (\$0.05-\$0.25 per plastic item).
- Only offer compostable products if your business and the surrounding area collect compost and your compost facility accepts the products you choose.
- If you want to use compostable plastic, only use products that are certified by the Biodegradable Products Institute (BPI).
- Avoid common misconceptions: Beware of products labeled "biode gradable," "oxodegradable," "degradable," "decomposable," or make vague marketing claims that are not certified by a third party. They are NOT compostable. Even if a product is "bioplastic" (synthesized from natural materials like corn or sugarcane), that doesn't mean it's compostable. Before you buy, check BPI.

ALTERNATIVE PRODUCT LIST

STRAWS

Business Name	Website	Products	Material	Cost
Aardvark	www.aardvarkstraws.com	Straws	Paper	\$317-\$355 7,000 straws
Simply Straws	www.simplystraws.com	Straws	Glass	\$8.00 /straw
Steely's Drinkware	www.steelysdrinkware.com	Straws	Stainless Steel	\$.55 - \$.76 /straw
Sorbos	www.wearesorbos.com	Straws	Edible & Biodegradable	Contact
Simply Straws	www.simplystraws.com	Straws	Glass	\$8.00 /straw
Eco Pliant	www.eco-pliant.com	Straws	Paper	\$130 4,500/straws
Hay Straws	www.haystraws.com	Straws	Wheat	\$30 500 straws

CUTLERY & STIRRERS

Business Name	Website	Products	Material	Cost
Natural Tableware	www.NaturalTableware.com	Cutlery & Stirrers	Wood	\$13.50 100 utensils
Bambu	www.BambuHome.com	Cutlery & Stirrers	Bamboo	\$72.00 250 utensils
Leafware	www.Leafware.com	Cutlery & Stirrers	Birch Wood	\$19.00 100 utensils
Biotrem	www.VerifoodUS.com	Cutlery & Stirrers	Wheat Bran	Contact
Ecoware Inc.	www.ecowareproducts.com	Cutlery	Wood	\$9.00 /100 utensils \$40 /1,000 utensils
Birchware	www.birchware.com	Cutlery	Wood	\$.042-\$.16 /utensil

ALTERNATIVE PRODUCT LIST

CONTAINERS

Business Name	Website	Products	Material	Cost
Biodegradeable Store	www.biodegradablestore.com	Clamshell Containers	Wheat Straw	\$.22-\$.48 (6x6-9x9in.)
Biomass Packaging	https://www.therdstore.com	Clamshell Containers	Plant Fiber	Contact
Restaurant Depot	https://www.therdstore.com/ sunset-to-go-kraft-containers- 35-height-775-x-55-bottom-85- x-625-top-160-count	Containers	Paper	\$.22 /container
Wasserstrom	https://www.wasserstrom.com/ restaurant-supplies-equipment	Containers	Paper	\$.19-\$.35 /container(20-96oz)
World Centric	www.worldcentric.org	Containers	Plant Fiber	\$.25-\$.52 /container & lid (16-48oz)

BOWLS & PLATES

Business Name	Website	Products	Material	Cost
Biodegradeable Store	www.biodegradablestore.com	Bowls & Plates	Sugar Cane Fiber	\$.07-\$.28 /unit
Biomass Packaging	www.biodegradablestore.com	Bowls & Plates	Leafware (leaves & water)	\$.52-\$.66 /unit
Webstraunt Store	www.webstaurantstore.com	Bowls & Plates	Reusable Glass, Procelain,Stone, Wood and Melamine	\$1.80 & up /unit
World Centric	www.worldcentric.org	Bowls & Plates	Plant Fiber	\$.04-\$.23 /unit (all sizes)
Eco-Gecko Products	www.eco-gecko.com	Bowls & Plates	Palm Leaves	\$.33-\$.67 /unit
Excellent Packaging and Supply	www.excellentpackaging.com	Bowls & Plates	Wheat Straw	Contact

ALTERNATIVE PRODUCT LIST

CUPS AND LIDS

Business Name	Website	Products	Material	Cost
World Centric	www.worldcentric.org	Cups & Lids	Paper	\$05-\$.13/cup \$.07-\$.08/lid
Green Home	www.greenhome.com	Cups & Lids	Paper	\$08-\$.13/cup \$.095/lid
Green Paper Products	www.greenpaperproducts.com	Cups & Lids	Paper	\$07-\$.22/cup \$.09-\$.13/lid
Majestic Sales	www.majesticsales.net	Cups & Lids	Paper	Contact
Prime Link Solutions	www.primelinksolution.com	Cups & Lids	Paper	Contact

TRAYS

Business Name	Website	Products	Material	Cost
Be Green Packaging	www.begreenpackaging.com	Trays	Plant Fiber	\$.18-\$.22 /unit
LetsGoGreen	www.biodegradablestore.com	Trays	Sugar Cane Fiber	\$1.51-\$2.32 /unit
Southern Champion Tray	www.webstaurantstore.com	Trays	Paper	Contact
World Centric	www.worldcentric.org	Trays	Plant Fiber	\$.08-\$.33 /unit
Webstraunt Store	www.webstaurantstore.com	Trays	Palm Leaf	\$.25-\$.56 /unit

BAGS

Business Name	Website	Products	Material	Cost
Mr. Take Out Bags	www.mrtakeoutbags.com	Bags	Paper	\$.20-\$.42 /unit
Novolex	www.novolex.com	Bags	Paper	Contact
Wasserstrom	www.wasserstrom.com	Bags	Paper	\$.04-\$.43 /unit
Webstraunt Store	www.webstaurantstore.com	Bags	Paper	\$.01 & up /unit (many sizes)