

Don't Stop with Skip the Stuff!

Guide for Restaurants: Environmentally Friendly Take-Out Containers and Utensils

Skip The Stuff will help to build deeper awareness around the environmental impact of single-use products. Secaucus's restaurants are thereby taking the lead on this front and can play a significant role in reducing waste even further by providing more eco-friendly take-out containers and utensils and other accessories when they are requested.

This guide will help you navigate the various options available and help Secaucus to get closer to zero-waste and powerful environmental sustainability.

Why Go Green?

1. **Environmental and social justice impact:** Reduces unnecessary trash which gets incinerated in Newark adding to air pollution problems downstream.
2. **Customer Appeal:** Attracts environmentally conscious customers.
3. **Regulatory Compliance:** Prepares for future regulations to reduce waste, including single-use plastics.

Types of Eco-Friendly Materials

1. **Compostable Materials:** Made from organic materials like corn starch, sugarcane, and bamboo.
2. **Biodegradable Plastics:** Break down more quickly than traditional plastics.
3. **Recycled Materials:** Made from previously used plastics and paper products.

Recommended Products

1. Take-Out Containers

- Sugarcane (Bagasse) Containers: Compostable and sturdy, ideal for hot and cold foods.
- PLA (Polylactic Acid) Containers: Made from renewable resources and compostable.

2. Utensils

- Bamboo Utensils: Durable and compostable.
- CPLA (Crystallized PLA) Utensils: Heat-resistant and compostable.

Recommended Products, continued

3. Straws

- Paper Straws: Biodegradable and come in various designs.
- PLA Straws: Compostable and durable.
- Pasta Straws: Biodegradable, compostable and very durable.

4. Portion Cups

- Plant-Based portion cups and lids made from (PLA) Corn Plastic, Sugarcane, or Bamboo fiber: Durable and compostable.

5. Bags

- Paper Bags: Biodegradable and compostable
- Biodegradable Plastic Bags: Made from plant-based materials and break down faster.

Tips for Implementation

1. **Supplier Selection**: Choose reputable suppliers that offer certified compostable and biodegradable products.
2. **Staff Training**: Educate your staff on the importance of using eco-friendly products and proper disposal methods.
3. **Customer Communication**: Inform your customers about your eco-friendly initiatives through signage and social media.
4. **Waste Management**: Partner with local composting facilities to ensure proper disposal of compostable products.

Resources and Suppliers

- **Good Start Packaging**: Specializes in compostable food packaging.
 - <https://www.goodstartpackaging.com>
- **WebstaurantStore**: Offers a wide range of eco-friendly restaurant supplies.
 - <https://www.webstaurantstore.com/green-restaurant-supplies.html>
- **POSUSA**: Provides insights into top eco-friendly take-out products.
 - <https://www.posusa.com/top-eco-friendly-take-out-products-for-restaurants>

By adopting these sustainable practices, your food service business can contribute positively to the environment, while appealing to a growing segment of eco-conscious consumers.