



# CET

## REDUCING WASTE FROM RESTAURANT TAKEOUT AND DELIVERY MEALS



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.

### TIPS FOR REDUCING UNNECESSARY WASTE

- Avoid single-use materials that cannot be recycled or composted.
- 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.
- Require customers to request single-use utensils, napkins, straws, and condiment packets.
- Ask whether customers need a bag 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.
- Sanitize containers upon return and provide a new clean container.
- 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](#)

# SINGLE-USE PACKAGING OPTIONS

- Check your [local guidelines](#) to confirm what is recyclable throughout New York state counties.
- Search the [NYS Recyclopeda](#) to learn more on how to reduce, reuse, and recycle hundreds of common items.

## RECYCLE



Aluminum foil and trays



Clear or white plastic clamshells



Plastic tubs with lids



Clear plastic cups (no lids)



Paper bags

## 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



Pizza boxes

Contact [CET](#) for further assistance with program implementation or reducing waste at your restaurant.  
(866) 306-0911 or [RethinkFoodWasteNY@cetonline.org](mailto:RethinkFoodWasteNY@cetonline.org).

Visit [Recycle Right NY](#) for more information and resources.

