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BANS ON SINGLE-USE PLASTICS AROUND THE WORLD

CANADA

Six types of single-use plastics are banned in Canada.



EUROPEAN UNION

Banned single-use plastic items such as straws, forks, knives and cotton buds.



ZIMBAWE

Introduced a ban on polystyrene food containers in 2017, with fines of between \$30 to \$5,000.



TAIWAN

Restaurants are no longer allowed to offer single-use tableware to eat-in customers.



PACIFICA, CA

Food facilities shall only serve prepared food for on-site dining using reusable foodware.

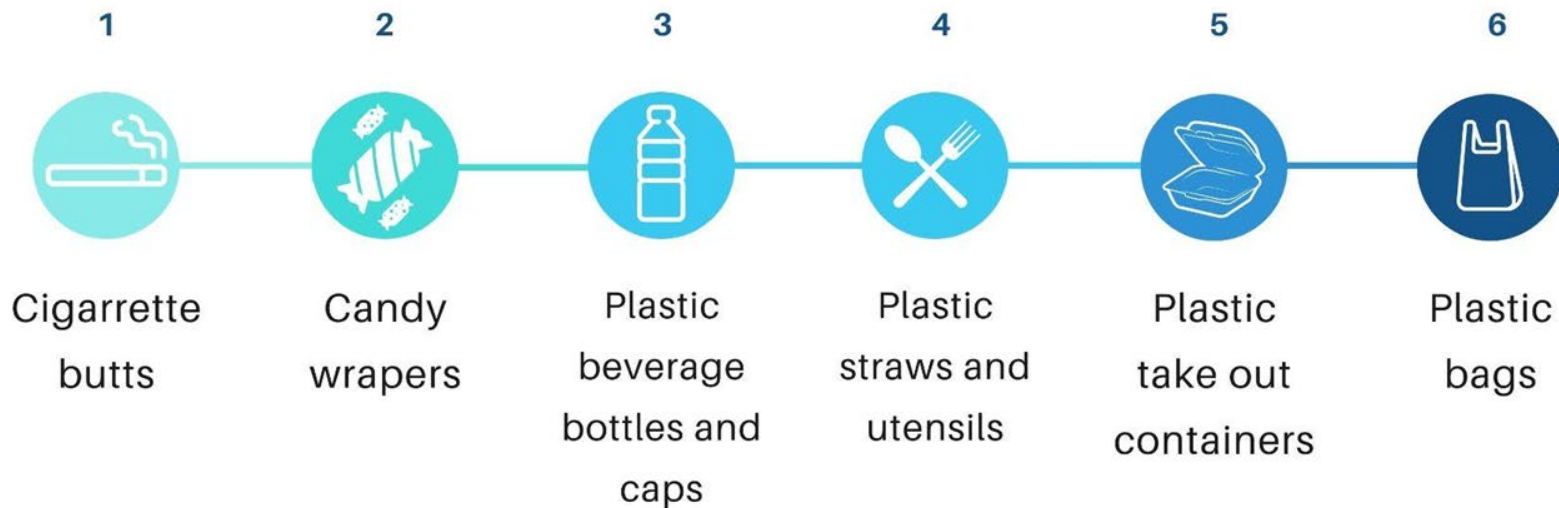


ARCATA, CA

Minimum (\$0.25) discount for customers who bring their own reusable containers.



MOST COMMON ITEMS FOUND ON COASTSIDE BEACH CLEAN UPS



Plastic Free Future

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REUSE INCENTIVE PROGRAMS

2021 IMPACT



SIGNED UP **925**
PARTICIPANTS
IN EAST PALO
ALTO, HALF
MOON BAY
AND PACIFICA



DISTRIBUTED
OVER **1,750**
REUSABLE BAGS
HANDMADE
LOCALLY WITH
RECOVERED
FABRIC



KEPT OVER
3,500 PLASTIC
BAGS FROM
ENTERING
LANDFILLS
AND OUR
ENVIRONMENT



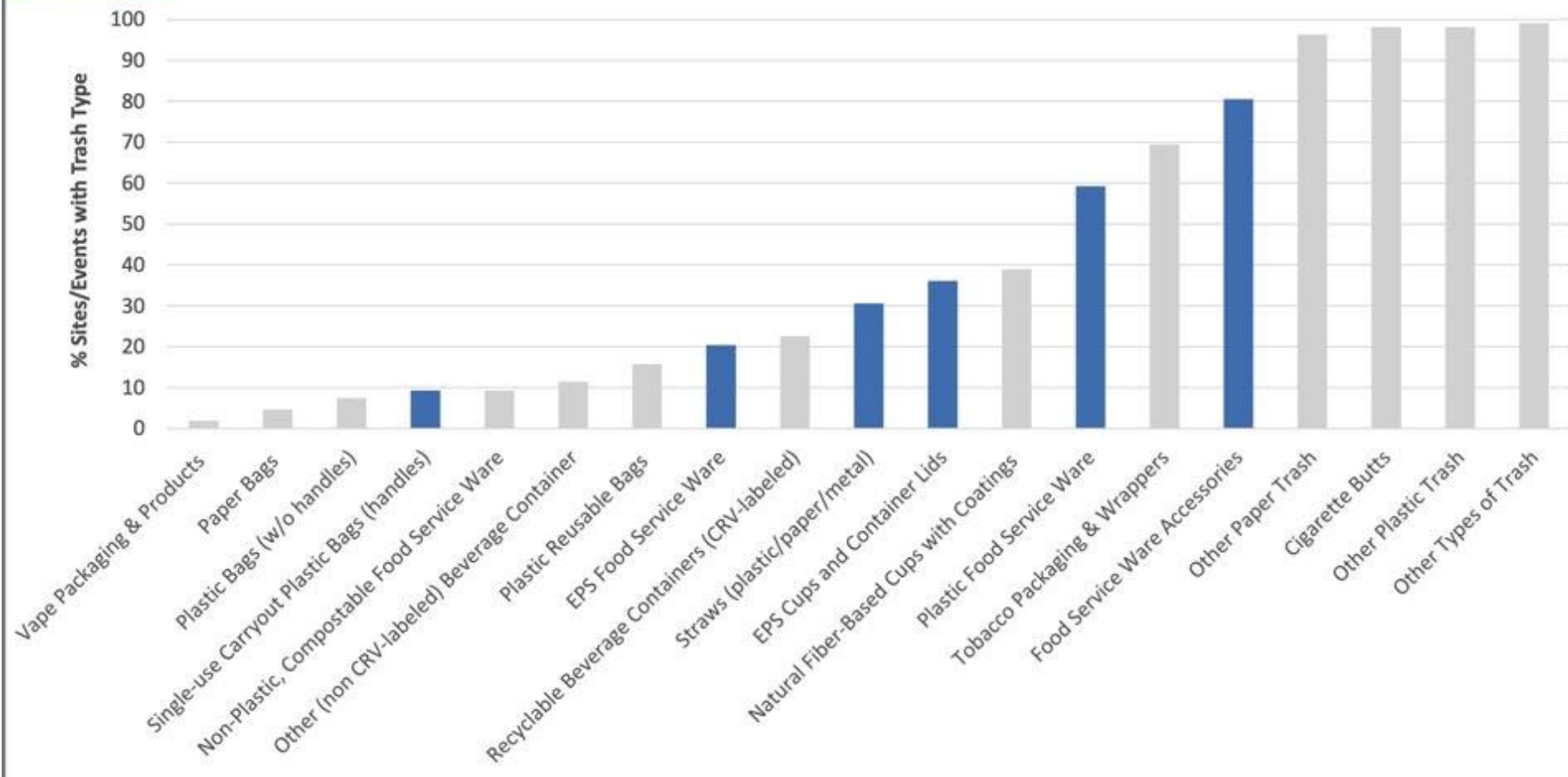
**PROVIDED
HUNDREDS OF
REUSABLE
INCENTIVES**



**SUPPORTED
LOCAL FARMERS
TRANSITIONING
TO CLEANER,
PLASTIC FREE
ALTERNATIVES**



Trash Prevalence (Present at Site/Event?)



Pacifica 2018



First city in San Mateo County to ban

- Plastic straws
- Plastic utensils
- Plastic stirrers

Starbucks Pacifica

- Reusable cups
- Reusable plates
- Reusable trays
- Paper straws
- Wooden utensils



Reuse policy in Pacifica 2023

Sec. 6-5.404. – Reusable Service Ware Use for On-Premises Dining

Food Facilities that have On-Premises Dining:

- (a) Shall only serve Prepared Food for consumption On-Premises with Reusable Food Service Ware except as otherwise provided in section (b);
- (b) May provide the following non-Reusable Food Service Ware Accessories: straws, stirrers, cocktail sticks/picks, toothpicks, napkins, wrappers and liners so long as they are Compostable.
- (c) Nothing in this section shall prohibit a Food Facility from offering, upon a customer's request, non-Reusable Food Service Ware for Take Out Food or to take away leftover food after dining on the premises; and
- (d) Provisions listed in Sec. 6-5.404 shall become effective June 1, 2023.

Reuse policy in Pacifica 2023

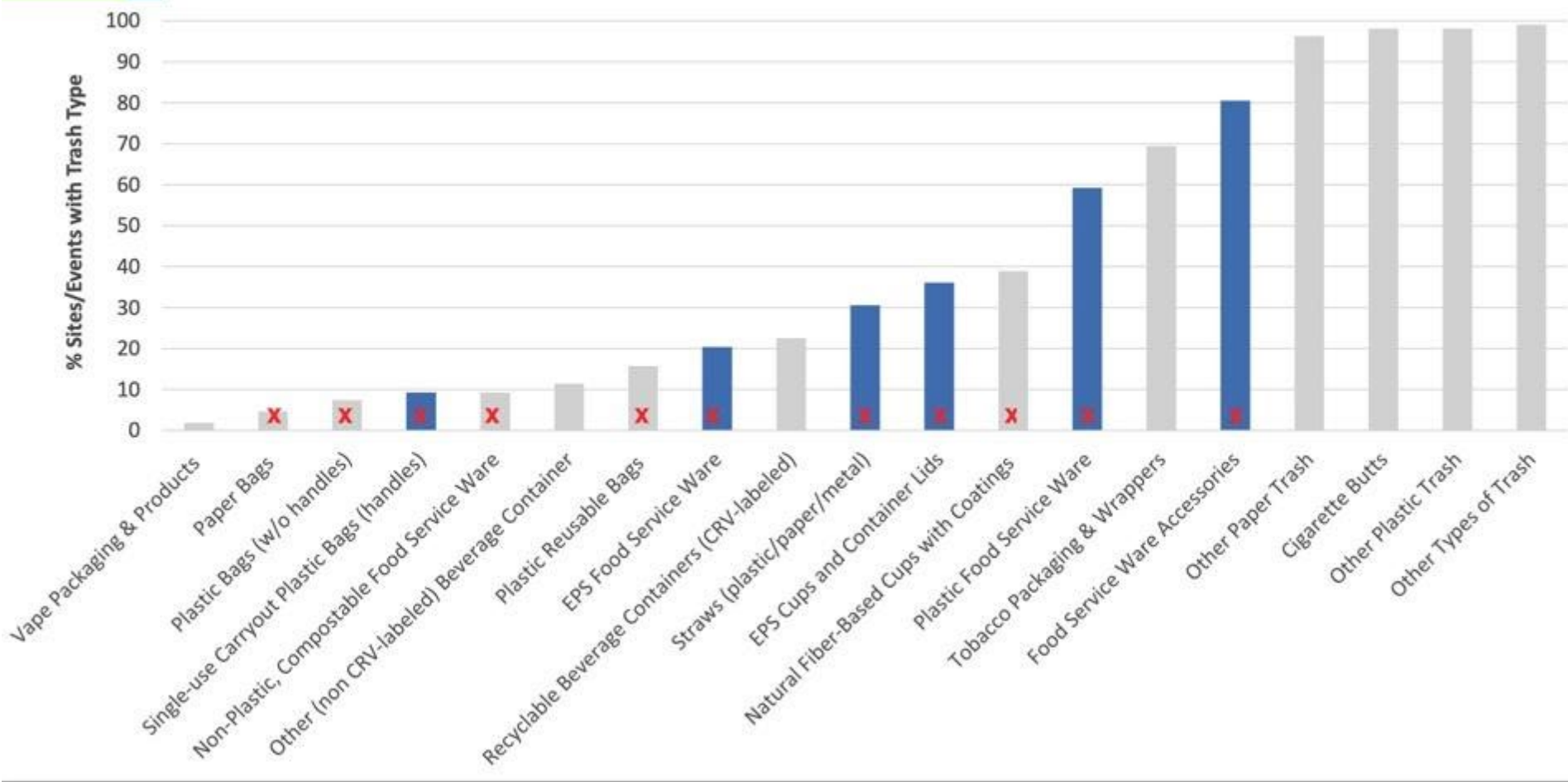


Taqueria
Pacifica

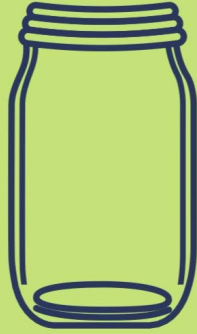


Kenny's

Trash Prevalence (Present at Site/Event?)



TAQUERIA PACIFICA AND PLASTIC FREE FUTURE



WE ARE ACCEPTING YOUR REUSABLE CONTAINERS AND JARS.

Because we want to help you save the planet

Receive a \$0.25 discount of your order when you bring
your own reusable containers for take out.

Plastic-free-future.org





Resources:

[Website](#)



[Instagram](#)



[Facebook](#)



Reusable San Mateo County is a coalition of organizations, businesses, and community members who work to reduce plastic pollution to safeguard our public health, communities, and environment by championing a reusable culture.

Our Mission is to enable the move away from disposable, single-use foodware (clamshells, cups, utensils, etc.) to reusable foodware through policy and on-the-ground solutions.

Cities with Reuse Policies



CITY	Dine-In Reusables	25¢ Cup Charge	25¢ Container Charge	Takeout Reusables Program*
Arcata	Passed	Passed	Passed	
Berkeley	Passed	Passed		Active
Culver City	Passed			
Daly City	Passed			
Fairfax	Passed	Passed		
Half Moon Bay	Passed			
Palm Springs	Passed			
Pacifica	Passed			
Redwood City	In Progress			
San Anselmo	Passed	Passed		Pilot
Santa Cruz City & Co		Passed		
San Francisco	Considering	Considering	Considering	Active
Santa Rosa	Passed	In Progress		
Sebastopol	Passed			
Vancouver	Passed			Active
Watsonville	Passed	Passed		Pilot

Pacifica Restaurants: Conversion to Dine -in Reusables Potential Waste Reduction

All Disposables:

- Dine In: Mix of Plastics/Food Wrappers

Items : 2,201,579
Lbs. Waste : 54,730

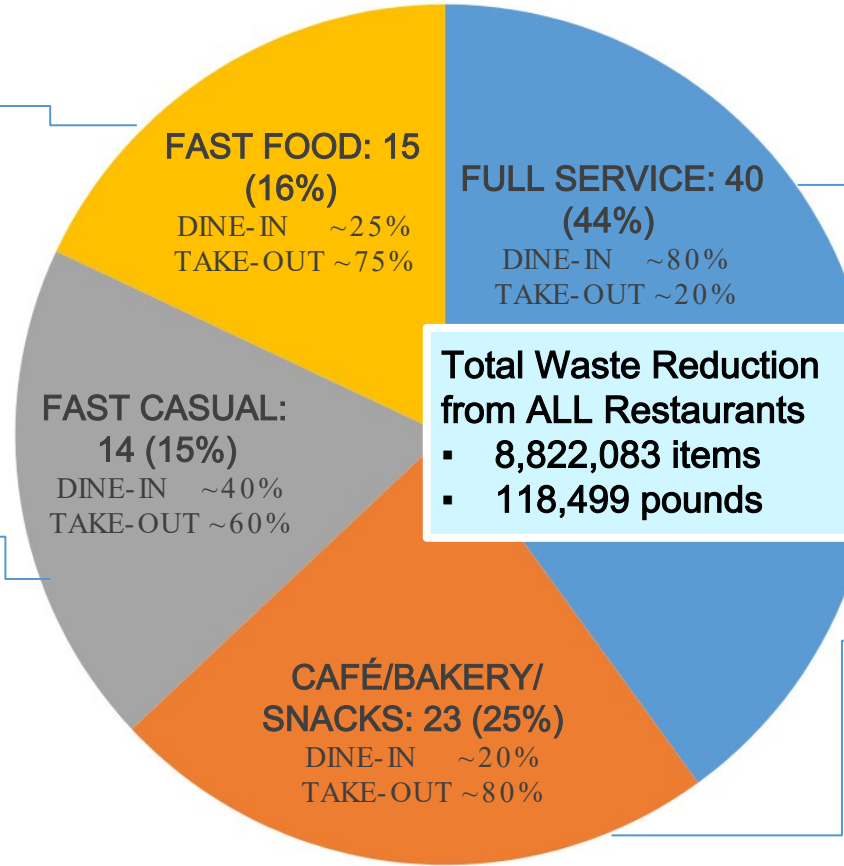
Mix Reusables /Disposables

- Dine In: Mostly Reusables, Some Plastics

Items : 3,580,801
Lbs. Waste : 27,027

Mostly Reusables:

- Dine In: Reusables



Total Waste Reduction from ALL Restaurants

- 8,822,083 items
- 118,499 pounds

All Disposables:

- Dine In: Mix of Plastics/Food Wrappers

Items : 3,039,703
Lbs. Waste : 36,743

Pacifica Restaurants: Conversion to Dine Reusables Potential Cost Savings

All Disposables:

- Dine In: Mix of Plastics/Food

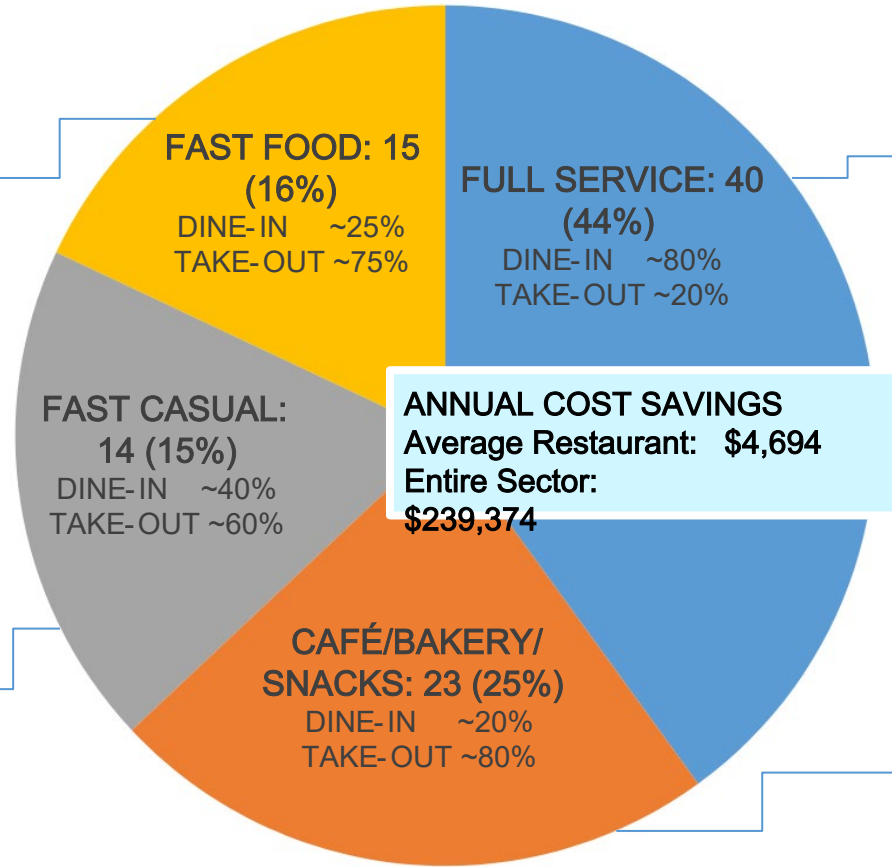
RESTAURANT : \$5,317 avg
(\$678 - \$20,517 range)

SECTOR : \$74,438

Mix Reusables/Disposables

RESTAURANT : \$4,687 avg
(\$416 - \$8,957 range)

SECTOR : \$65,611



ANNUAL COST SAVINGS

Average Restaurant: \$4,694

Entire Sector:

\$239,374

Mostly Reusables:

- Dine In: Reusables

All Disposables:

- Dine In: Mix of Plastics/Food

RESTAURANT : \$4,319 avg
(\$1,739 - \$6,898 range)

SECTOR : \$99,326

Dine-In Reusables Fast Food Case Study – J&J Hawaiian BBQ

- \$20,517 in annual savings after payback period
- 9,722 pounds of annual waste reduction
- 311,313 disposable items reduced per year

CASE STUDY: J & J Hawaiian BBQ



BUSINESS PROFILE

Name: J & J Hawaiian BBQ
Business Type: Fast Casual
Location: Cupertino, CA
On-site dining: 52 seats
Take-out: Yes
Transactions per day: 70
Ware washing: Hand washing in a three sink system
Employees: 2

J & J Hawaiian BBQ is a family owned and run business serving Hawaiian classics along with burgers and fries. They are known for their sizable portions and customers tend to be college students and locals. About 30% of their customers dine-in with seating capacity for 52 people. The service and atmosphere is casual and fast-paced.



New reusable tumblers for water.

spending more time washing dishes, yet have not had to hire additional staff. The well organized busing area with good signage signs helps direct customers where to place their reusables. Despite fears that customers would throwaway the new reusable food ware, loss has not been an issue.



Amy Eng, Owner: "We like participating in ReThink Disposable, #1 to save money, #2 because it is good for the environment and the next generation, and it is a benefit to all of us."

Packaging Practices prior to ReThink Disposable:

- ⇒ Single-use disposables used for everything with no reusable options
- ⇒ All dine-in and take-out customers served in to-go boxes
- ⇒ Orders often require three to-go boxes per order
- ⇒ Disposable cups used for soda and water

Recommendations Implemented:

- ⇒ Reusable plates, bowls, and baskets replaced disposable foodware
- ⇒ Reusable cutlery and chopsticks replaced disposables
- ⇒ Reusable soda and water cups replaced disposables
- ⇒ Reusable ramekins replaced disposable ramekins and lids for dine-in customers

After implementing the **ReThink Disposable** recommendations, employees default to reusables for dine-in customers that are served with a combination of the new reusable food and beverage ware. **ReThink Disposable** recommendations also help this business minimize the amount of disposable packaging that walks out the door with take-out orders. Feedback from customers shows they love the new dining experience.

The owners used to drive to the store every day to purchase cases of disposable food boxes, and went through about 182,400 food boxes per year. Now they only have to shop for disposables 1-2 times per week which saves time for other tasks. Before ReThink Disposable, the owners took out the trash up to seven times per day, now they take it out only once. This gives them more time with their customers rather than emptying the trash, and the dining room looks and feels better. They are



Signage created for the busing station.

REUSE WINS

- Reduces waste and single-use
- Lower carbon emissions and water use
- **Saves \$\$\$**
- Improved diner and employee satisfaction
- Reduced litter prone packaging
- Business innovation and reuse models support local policies
- Reduces impact of migration of harmful chemicals from single use foodware

