

Reducing Restaurant Waste

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Consider using reusable plates, cups, and cutlery instead of single-use disposable items.

Offer straws upon request instead of freely putting them in each drink.

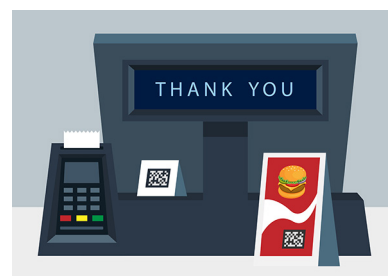
Allow people to use their own containers for leftovers or provide reusable or compostable containers instead of disposable plastic or Styrofoam.



Do you offer carry out? Only provide bags, cutlery, and condiments if requested. Consider switching to paper bags instead plastic ones.

If you have an outdoor patio, secure items that are on the table to prevent accidental littering. Avoid using items that are easily blown by the wind like disposable plates, cups, straws, and cutlery.

Send receipts through text or email instead of printing them. Provide paper receipts upon request only.



Provide fair trade or ethically sourced goods like coffee when available.

Purchase from local providers to cut back on plastic packaging or buy in bulk. Consider growing fresh herbs and produce to cut back on plastic packaging.

Provide clearly labeled bins (landfill, recycling, and compost) and place them next to one another. Pictures of images and which bin they go in are helpful for customers.

If you are going to offer compostable items like straws and cups, make sure you are sending them to an industrial composter. These items will not biodegrade in backyard composting or a landfill.

Participate in a food capture program to provide unused food to those in need. Work with a local compost company who can utilize any food that cannot be consumed.



Track food waste within the kitchen. Adjust portion sizes and make menu adjustments as needed to reduce food waste.

Train staff on your sustainable practices so they can have meaningful conversations with clients about how you are protecting the environment.

Interested in doing more? Check out the Surf Rider Foundation Great Lakes Friendly Restaurant Program surfrider.org/great-lakes-friendly-restaurants