

GUIDE TO ELIMINATING SINGLE-USE PLASTICS FOR FOOD RETAILERS

straws



Reusable Options

- Don't use them! Stop automatically putting straws in drinks.
- Stock reusable steel straws - they look much classier.
- Encourage customers to BYO reusable straws.



Disposable Options

Remove straws from sight and only provide upon request. If requested, provide paper or wheat straws. Put up signage saying that you are reducing straws to encourage customer participation. Note that disposable straws vary in quality - if you find one brand unsuitable, it is worth trying another. Avoid oxo-degradable/ biodegradable straws, these are plastic.

takeaway containers & lids



Reusable Options

- Allow customers to BYO container and consider offering a discount.
- Provide or sell customers a reusable container and offer a discount on next purchase (upon return of container).
- Offer a borrow/ return service like 'Returnr'.



Disposable Options

Re-think how much packaging you need to use. Provide wooden/paper/cane or other 100% certified home compostable containers. There are products available that are leak-proof, freezer-proof and microwavable. Be wary of the label 'biodegradable', ensure they are also labelled as compostable. Try to source sustainably.

coffee cups & lids



Reusable Options

- Provide washable cups for dine-in customers.
- Offer a discount to dine-in customers as an incentive to stay.
- Encourage customers to BYO reusable cups and consider offering a discount for this.
- Sell reusable cups (these can be branded) and encourage customers to purchase them by offering their first drink for free.
- Provide a 'mug library' where regulars can borrow and return a mug. Mugs can be donated by locals or sourced from op shops.
- Use a returnable cup service like 'Returnr'.



Disposable Options

Preference waxed paper or card without lining. These are difficult to source, so alternatively, use paper cups with 100% compostable lining (check lining is not traditional plastic). Similarly, lids should be made with 100% compostable material such as bagasse (sugarcane). Ensure lid is not PS (polystyrene) - these lids will have 'PS' and the number '6' on them - avoid!

plastic bags



Reusable Options

- Don't provide plastic bags, instead offer reusable cloth bags (these can be branded and sold). Try to source bags made from sustainable materials, or stock locally made Boomerang Bags (and support local recycling at the same time).
- Encourage customers to bring their own bags.
- Offer a borrow/ return cloth bag service for regulars who forget their bags.



Disposable Options

- Ask if customers really need a bag?
- Provide recycled cardboard boxes for customers to use.
- Provide paper bags (sustainably sourced).

Note: Lightweight plastic bags are banned in Victoria from Nov 2019.

foodware (cutlery, plates, bowls, cups etc.)



Reusable Options

Use washable reusable items such as stainless steel cutlery and ceramic plates.

Disposable Options

Preference wooden/ paper/ cane or other 100% certified home compostable items. There are suitable products available that are leak-proof, freezer-proof and microwavable. For cold cups, paper with compostable lining is preferred. For cutlery, bamboo/ wood is the best option. Be wary of products labelled only as biodegradable, ensure they are also labelled compostable. Try to source sustainable products.



water bottles



Reusable Options

- Provide table water in glasses.
- Install an on-tap water system and offer filtered/ carbonated options for dine-in.
- Join our reusable water network and offer free refills for those who BYO bottle. This may encourage new customers to your business. You can also sell reusable bottles.

Disposable Options

Stock glass or aluminium water bottles.

*NOTE: Strive to **REDUCE** waste wherever possible. While compostable items eliminate the use of single-use, fossil fuel based plastic, they do not necessarily prevent litter or waste. Remember: **REUSABLE** items remain the best option.