



# Reduce Plastic Foodware Project

Shikha Gupta, Solid Waste Programs Division Manager Bailey Hall, Environmental Programs Specialist II Sustainability Commission Presentation Feb. 20, 2024



# **Background**

#### Why is it important?

Disposable plastic foodware causes notable concerns:

- Litter
- Leaches harmful chemicals into food and beverages
- Difficult to recycle
- Short-term usage
- Microplastics are harmful



# **Project Summary**

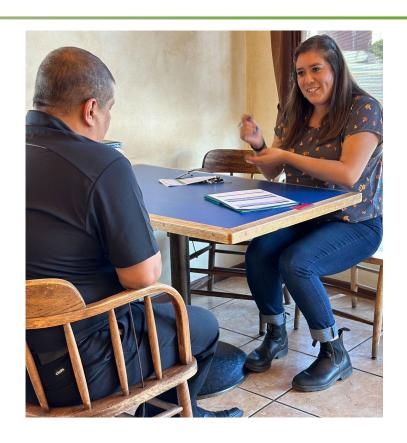
#### **Food Facility Survey**

- Food Facility Stratification
- Survey Design
- Survey Delivery
- Survey Report

#### **Mini-grant Distribution & Assistance**

- Reusables Assistance
- Compostables Assistance
- Reusables to-go

#### **Reusables Service Provider Pilot**





Reusables Readiness Survey



# Methodology

#### **Survey Design:**

 Mainly focused on practices and perceptions around reusables but also included information on single-use disposable items.

#### Sample Size:

- 461 food/beverage service businesses (excluding schools, corporate cafeterias, pre-packaged food vendors)
- 93 food facilities completed survey (20% sample size)

#### **Delivery:**

- EI Staff
- Student Interns
- Peninsula Chinese Business Association
- City Email



# **Demographics**

#### Type of food facility surveyed

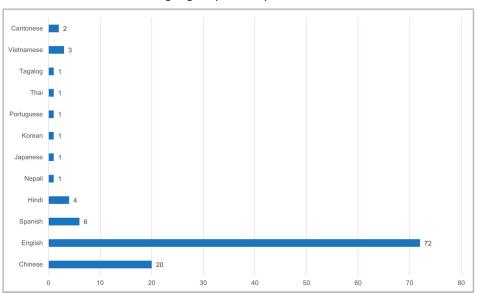
5% 2% 1% 5% 8% 3%

Boba Tea Cafe or Coffee Shop (school, corporate, health facility)

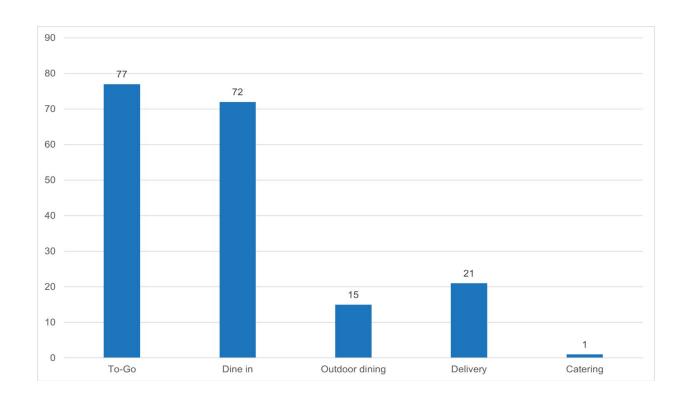
Cafe in Shop Catering Chain Food Truck (school, corporate, health facility)

2% 1% 61% 12% 2% Grocery or Supermarket Dessert Bakery Owned Owned Owned

#### Languages spoken by Owner

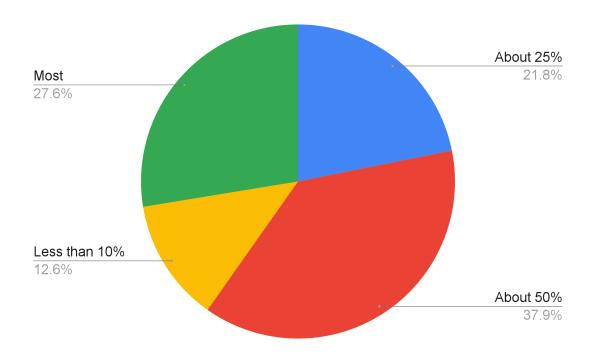


# **Primary Dining Experience**



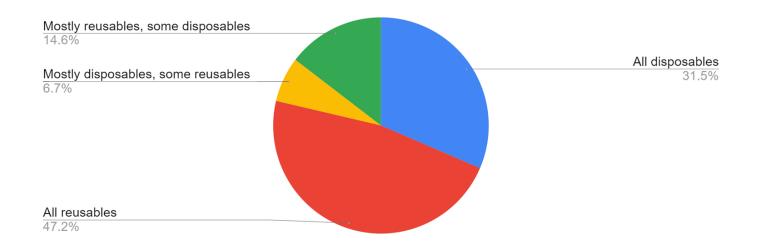
# **Dine-in Service**

#### What percent of your customers "dine-in/sit-down" (eat here at your facility)?



# **Current Level of Reusables Use**

#### What type of foodware do you offer to customers who dine at your establishment?



#### **Barriers to Reusables**

### Top Five Concerns of Switching to **Reusable Foodware**:

If NOT currently using reusables for Dine-in.



Staff capacity for Dishwashing



Limited space to accommodate for dishwashing and/or storage



Changing operations is too difficult



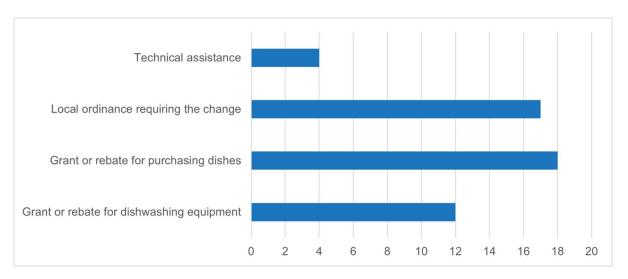
Cost to buy reusables



Cost to buy/lease dishwasher

# Making the Switch to Reusables

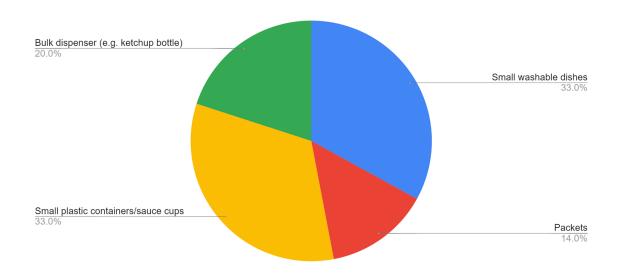
# If you are NOT currently using reusables, what would help you make the switch to using all reusables?



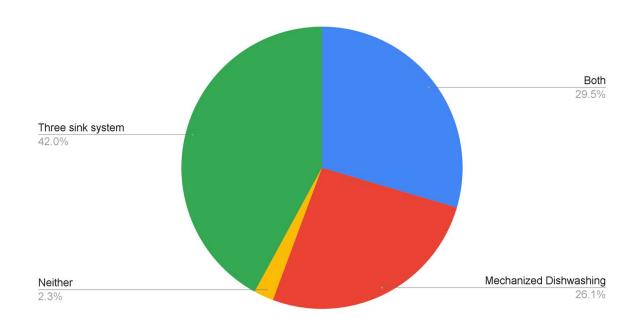
34% answered this question

## **Condiments for Dine-In**

#### How do you serve condiments and sauces for DINE-IN?



# **Dishwashing Capacity**





# **Take-Out Operations**

Results – Food Facility Outreach



# **Type of Disposable Foodware**

What type of disposable foodware do you use (for either dine-in or take-out)?

**52%** 

Plastic

28%

Natural fiber-based

9%

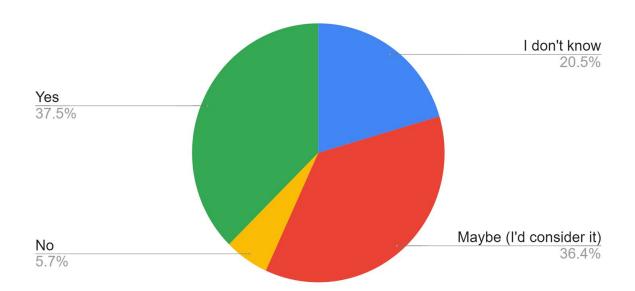
Compostable plastic

11%

Aluminum

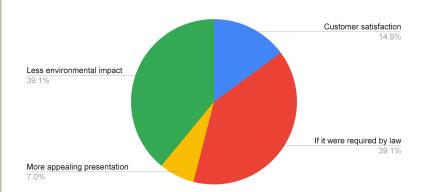
# Willingness to Switch From Plastic Foodware

If you are using traditional plastic or compostable plastic foodware, would you be willing to switch to natural fiber-based compostable foodware?

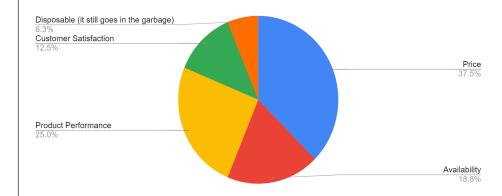


# **Reasons/Barriers to Switching**

If you answered yes: what are the reasons you'd be interested or willing to switch to fiber-based compostable foodware?



If you answered no: what are the reasons you don't want to use fiber-based compostable foodware?





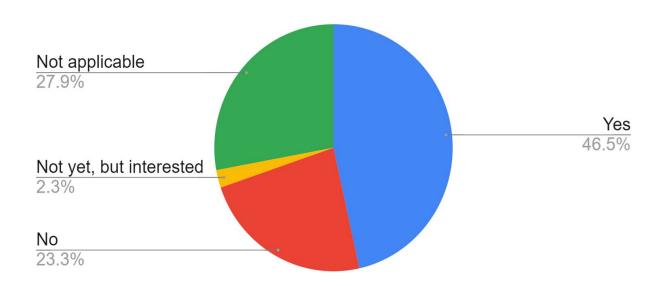
# Bring Your Own (BYO) and Fees/Discounts

Results – Food Facility Outreach



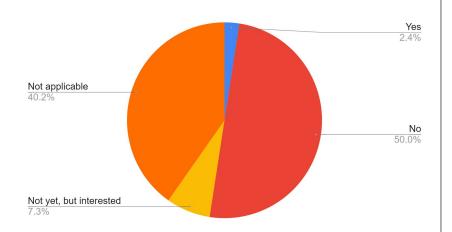
# **Allowing BYO**

Do you or would you allow customers to bring their own clean, refillable cups and mugs for beverages?

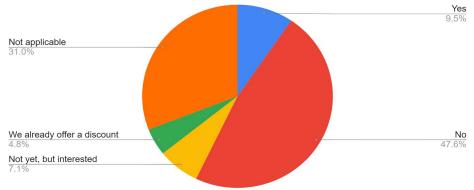


# Fee / Discounts for BYO

Would you consider charging a FEE for the disposable cups when selling beverages to customers if your business keeps the revenue?

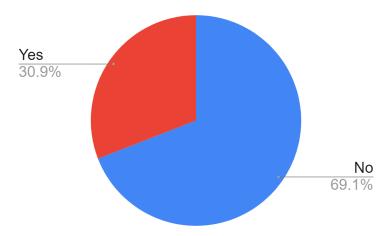


Would you consider offering a DISCOUNT for customers who bring their own refillable cups and mugs for beverages?



#### **Concerns About Reusables**

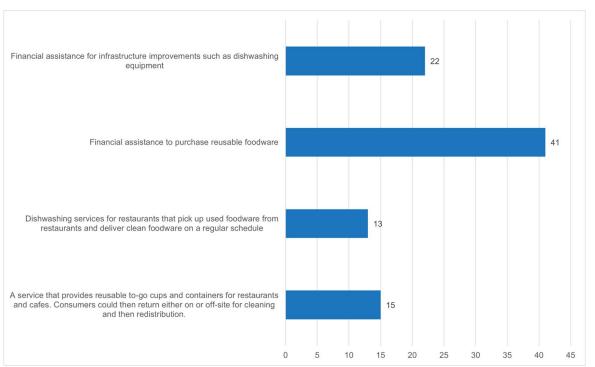
Do you have concerns about allowing customers to bring their own refillable cups and mugs for beverages?



Top answers: COVID, cleanliness/sanitation

#### **Interest in Assistance**

# Would you be interested in learning more about and/or participating in a pilot/test project for any of the following services?





# Foodware Pilot Projects



## **Foodware Assistance Mini-Grants**

#### Methodology:

Follow-up with survey participants and door-to-door outreach to 60+ restaurants

#### **Results:**

19 Total Participants

- Reusable Assistance = 14 restaurants
- Single-Use Compostable Assistance = 5 restaurants



# **Single-Use Compostable Assistance**

#### **Participants**

- DL Brazuca
- Falafel Bite
- Pad Thai Cuisine
- Tacos Azteca
- K's Cafe

#### **Items**

- Bamboo Utensils
- Fiber-based Clamshell containers
- Fiber-based Soup bowls/deli containers

Verified usage with 4 out of the 5 restaurants



## **Reusable Assistance**

#### **Participants**

- Bagel Place Cafe
- Pupusa Time
- Cup n' Cone
- Wok's On Express
- Taqueria Azteca
- bb.q Chicken
- Tasty Subs and Pizza
- Saigon Seafood Harbor
- Chick & Tea
- Lopez Taqueria
- The Bay Fish and Chips
- Sonesta ES Suites Sunnyvale
- Cocohodo Sunnyvale
- Bambu

#### **Items**

- Ceramic Plates/Bowls
- Silver Utensils
- Metal Wire or Durable Plastic Baskets
- Durable Plastic Beverage Cups
- Ceramic Coffee Mugs
- Metal or Durable Plastic Sauce Cups/Ramekins



Verified usage with 13 out of the 14 restaurants

#### **Promotions**

#### <u>Listing on Sunnyvale</u> Website

Social Media Promotions

Article in Homestead High School's newspaper

Feature in upcoming Horizon newsletter



Enter Search Keywords

Your Government

Recreation and Community Homes, Streets and Property News Center and Events Calendar

#### **Reusable Foodware Pilot**

Post Date: 12/06/2023 2:51 PM

Disposable plastic foodware like utensils, plates and cups are often not recyclable. They get dumped in landfills. They often end up as litter in our streets and waterways. To reduce the use of plastic foodware we are piloting a new program. The purpose is to replace plastic with reusable or compostable options.

Restaurants listed below are participating in the pilot. For dine-in customers, they're testing reusable foodware. For to-go orders, they're testing compostable utensils and containers.

The pilot program ends early March 2024. We will then report the results to City Council.

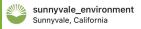
Besides visiting these restaurants, go to <u>SiliconValleyReduces.org</u>. There you'll find a list of restaurants that let you bring your own reusable containers.

#### Dine-in Reusables

- Bagel Place Café
- Bambu Desserts & Drinks
- . The Bay Fish and Chips
- · bb.q Chicken Sunnyvale
- Cocohodo Sunnyvale
- Cup n' Cone
- ES Suites Sunnyvale
- Lopez Tagueria
- Pupusa Time
- Sunnyvale Saigon Seafood Restaurant
- Tagueria Azteca
- Tasty Subs and Pizza
- Wok's On Express

#### To-go Compostables

- DL Brazuca
- Falafel Bite
- K's Café
- · Pad Thai Cuisine
- Tacos Azteca



•••











15 likes





# **Impact in Sunnyvale**

#### **Lopez Taqueria**

Lopez Taqueria opened last year and was using a combination of single-use plastic and reusable items. Now, because of their pilot program grant, they've made the following product changes:

Single-use paper containers for chips

 $\Rightarrow$ 

Reusable, durable bowls

Single-use plastic portion cups for salsa and guacamole

 $\Longrightarrow$ 

Reusable, durable ramekins for salsa and guacamole

Single-use plastic 24 oz. and 32 oz. cups

Reusable, durable 24 oz. and 32 oz. cups

Single-use paper plates

Durable, reusable plates

Total cost: \$247.84

#### Results (estimated)

49,000 single-use disposable items reduced annually \$1,623 annual cost savings 591 pounds of annual waste reduction

#### **Before:**







**After:** 





# **Impact in Sunnyvale**



bb.q Chicken exclusively used single-use plastic foodware, but has now made the following product changes:

Plastic baskets Stainless steel baskets

Plastic serving cups Glass carafes

Plastic forks Reusable metal forks

Plastic knives Reusable metal knives

Plastic soup spoons Reusable metal soup spoons

Total investment: \$469.66

## **Projected Results**

78,900 single-use disposable items reduced annually

\$2,285 annual cost savings

695 pounds annual waste reduction



Sonesta ES Suites was using disposable paper plates, bowls and cups at their breakfast and lunch buffets and has made the following changes:

Paper plates Reusable ceramic plates

Paper bowls Reusable ceramic bowls

Single-use cups Durable, reusable cups

Total investment: \$294.05

## **Projected Results**

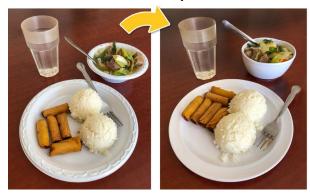
32,850 single-use disposable items reduced annually

\$2,800 annual cost savings

1,350 pounds annual waste reduction

# **Impact In Nearby Cities**

#### Manila Eatery, Colma



Two simple changes (plates and bowls)

Before

resulted in:

After

- \$4,693 of annual savings
- 54,507 items reduced per year
- 2,240 lbs. annual waste reduction
- 1.3 month payback period

#### Del Oro Taqueria Mexican Grill, San Mateo



Switching beverage cups, sauce cups, and utensils resulted in:

- \$2,227 total annual net cost savings
- 68,133 disposable items reduced per year
- 811 lbs. annual waste reduction
- 3.6 month payback period

# **Third Party Reusable Services**

App-based reusable dishware rental services available at restaurants and cafes



OKAPI Reusables: mugs & beverage containers

Bambu Desserts & Drinks

Results: 23 users, 65 cup borrows



Urvi Reusables: to-go food containers

- The Gurkha Kitchen
- Bikaner Sweets
- Thai Basil

No data available





# **Next Steps:**

- Complete the pilot (late March)
- Recommendations from Environmental Innovations
- Present to City Council in April





