

# Reuse Business Profile Summary: Taquerias



Upstream analyzed twelve taquerias that reduced single-use products (grouped together due to similar foodware used across establishments) – where waste and cost impacts were tracked and calculated by ReThink Disposable. These restaurants on average invested \$167 as a one-time set up cost to purchase reusables. The most common items reduced (quantity and pounds) leading to the greatest cost savings were utensils & accessories.

		Average	Highest	Lowest
Waste Reduction	Quantity	64%	100%	20%
			assorted utensils & accessories, bags, bowls	plastic cold cups
Waste Reduction	Pounds	50%	100%	10%
			assorted utensils & accessories	plastic cold cup lids
Cost Impacts	Cost Reduction	81%	100%	35%
			assorted utensils & accessories	plastic cold cup lids
	Payback Period months	7.0	32	0.2
			bowls	straws
Cost Impacts	Set-up Costs	\$167	\$461	\$0
			paper plates	straws
Cost Impacts	ROI	21.8	72	.38
			straws	bowls

With thanks to:



OCEAN PROTECTION COUNCIL



STOP WASTE BEFORE IT STARTS



# Reuse Business Profile Summary: Quick Service Restaurants



Upstream analyzed six quick service food establishments (e.g. bakeries, donut and ice cream shops) that reduced single-use products, where waste and cost impacts were tracked and calculated by ReThink Disposable. These restaurants on average invested \$226 as a one-time set up cost to purchase reusables. The most common items reduced (quantity and pounds) leading to the greatest cost savings were spoons.

		Average	Highest	Lowest
Waste Reduction	Quantity	55%	85% spoons	3% paper hot cup lids
	Pounds	54%	92% spoons	20% condiment cups
Cost Impacts	Cost Reduction	58%	92% spoons	33% paper hot cup lids
	Payback Period months	1.0	4.1 condiment cups	0.1 paper hot cup lids, condiment cup lids, takeout container lids
	Set-up Costs	\$226	\$279 knives	\$0 paper hot cup lids, takeout container lids
	ROI	106.11	815 takeout container lids	2.92 condiment cups



With thanks to:



OCEAN  
PROTECTION  
COUNCIL



# Reuse Business Profile Summary: Fast-Casual Restaurants



Upstream analyzed twenty fast-casual style restaurants that reduced single-use products, where waste and cost impacts were tracked and calculated by ReThink Disposable. “Fast-casual” is defined as an intermediate concept between fast food and casual dining and has a higher dine-in ratio than fast food (e.g. pizza, burger, and sandwich shops). These restaurants on average invested \$398 as a one-time set up cost to purchase reusables. The most common items reduced (quantity and pounds) leading to the greatest cost savings were red plastic baskets and liners, and wooden stir sticks.

		Average	Highest	Lowest
Waste Reduction	Quantity	64%	100%	19%
			red plastic baskets & liners, wooden stir sticks	paper plates
Waste Reduction	Pounds	65%	100%	20%
			red plastic baskets & liners, wooden stir sticks	condiment cups
Cost Impacts	Cost Reduction	56%	100%	33%
			red plastic baskets & liners, wooden stir sticks	paper hot cup lids
	Payback Period months	2.4	0.1	8.1
			napkins, paper plates, con- diment cup lids, paper hot cup lids & sleeves	straws
Cost Impacts	Set-up Costs	\$398	\$938	\$0
			plastic cold cups	assorted utensils & accessories, paper hot cup lids & sleeves, paper plates
Cost Impacts	ROI	397	5011	.31
			paper plates	red plastic baskets

With thanks to:



OCEAN  
PROTECTION  
COUNCIL



# Reuse Business Profile Summary: Beverages



Upstream analyzed six beverage-focused foodservice businesses (e.g. cafes and breweries) that reduced single-use products, where waste and cost impacts were tracked and calculated by ReThink Disposable. These restaurants on average invested \$3,572 as a one-time set up cost to purchase reusables. The most common items reduced (quantity and pounds) leading to the greatest cost savings were takeout containers/lids, cold cups, and wooden stir sticks.

		Average	Highest	Lowest
Waste Reduction	Quantity	70%	100%	25%
			takeout containers/lids, plastic cold cups, wooden stir sticks	hot cup sleeves
Waste Reduction	Pounds	68%	100%	24%
			takeout containers/lids, plastic cold cups, wooden stir sticks	hot cup sleeves
Cost Impacts	Cost Reduction	69%	100%	25%
			takeout containers/lids, plastic cold cups, wooden stir sticks	straws
	Payback Period months	1.9	0.1	8.1
			paper hot cups/sleeves/lids; napkins; sweetener/salt & pepper packets	forks
Cost Impacts	Set-up Costs	\$80	\$748	\$0
			plastic cold cup lids	straws, takeout container lids, sweetener/salt & pepper packets, paper hot cups & sleeves, napkins
Cost Impacts	ROI	419	3324	1.46
			paper hot cups	forks



# Reuse Business Profile Summary: Restaurants featuring Pan-Asian or Pacific Island Cuisines



Upstream analyzed eight Asian cuisine style restaurants that reduced single-use products – grouped as such due to similar foodware used across these businesses – where waste and cost impacts were tracked and calculated by ReThink Disposable. These restaurants on average invested \$455 as a one-time set up cost to purchase reusables. The most common items reduced (quantity and pounds) leading to the greatest cost savings were paper plates and trays.

		Average	Highest	Lowest
Waste Reduction	Quantity	67%	100%	50%
			paper plates, trays	napkins, plastic/cold cups & lids, straws, condiment cups & lids
Waste Reduction	Pounds	67%	100%	48%
			paper plates, trays	chopsticks
Cost Impacts	Cost Reduction	69%	100%	47%
			paper plates, trays	takeout & deli containers
	Payback Period months	2.8	0.1	11.3
			plastic/cold cups & lids	straws
Cost Impacts	Set-up Costs	\$455	\$938	\$0
			plastic/cold cups	condiment cup lids, plastic/cold cup lids
Cost Impacts	ROI	22.73	1.06	152.09
			straws	plastic/cold cup lids

With thanks to:

