

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



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