

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

Funded by:

