

Support reuse for onsite dining policy

Reuse Wins

It's better for the planet and saves money:

- Reuse services create infrastructure and jobs in the community that cannot be outsourced.
- Reusable foodware is proven to save businesses money.
- Reusable foodware reduces litter on streets and in waterways.
- Reusables reduce municipal waste management costs.
- Reuse infrastructure and systems support zero waste and climate goals.

Reuse is better for business

Average annual savings for a small business:



\$3000 - \$22,000
cost savings



110,000 to 225,000
packaging items
eliminated



1,300-2,200 lbs. of
waste eliminated

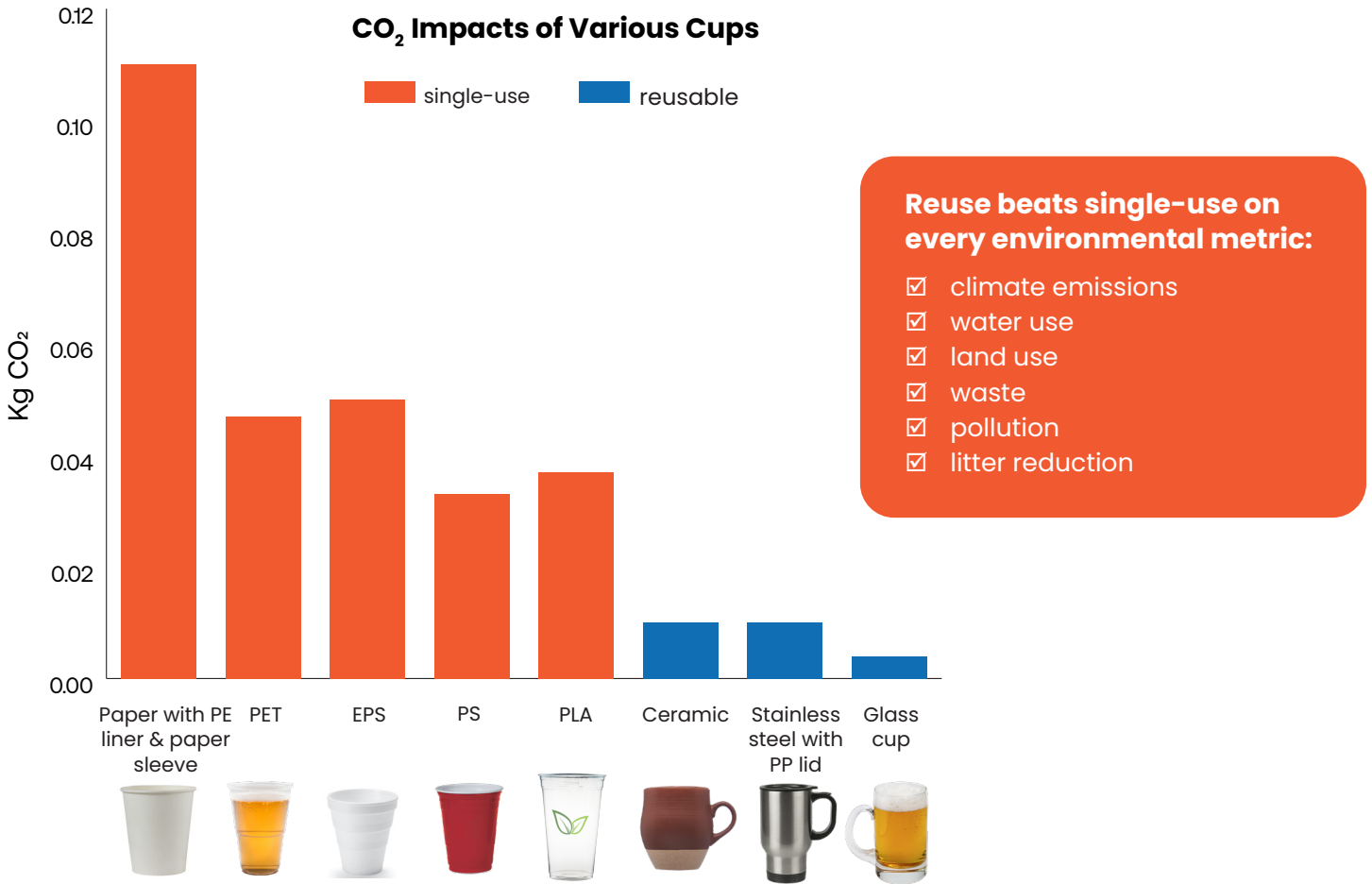
Based on 50+ case studies from ReThink Disposable.

Reuse always outperforms single-use after enough wash cycles:

- ➔ **Cups.** Between 2-122 cycles, depending on the materials.
- ➔ **Plates and clamshells.** Between 3-50 cycles, depending on materials.
- ➔ **Utensils.** Just 2 wash cycles needed!



Reuse wins for the planet



27 reuse for onsite dining policies have passed across the US & Canada—and counting.

Learn about these policies and all the other locales that have passed reuse for onsite dining policies on [Upstream's Policy Tracker](#).

For more information, contact:



alison@5gyres.org



contact@plasticfreerestaurants.org



info@safestates.org



ofr@surfrider.org



procurement@ceh.org



glee@cleanwater.org



miriam@storyofstuff.org



info@upstreamsolutions.org

Learn more

All of the information contained in this fact sheet is cited in Upstream's comprehensive [Reuse Wins Report](#), which makes the environmental, economic, and business case for transitioning from single-use to reuse in food service.