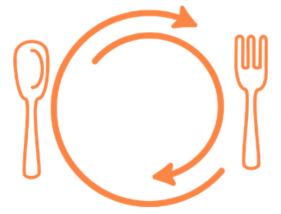


# Reusables Win in SF



To learn more, visit [bit.ly/reusables-win](https://bit.ly/reusables-win)

## Why do Reusables Win? Because they...



Are 100% Covid-safe



Save money over disposables



Increase customer satisfaction and loyalty



Reduce waste locally and fight climate change globally

## Reusables save money, 100% of the time

### 12 oz glass cup

Cheaper than  
disposables  
after just **4 uses**



### 12 oz ceramic mug

Cheaper than  
disposables  
after just **12 uses**



### 9 inch ceramic plate

Cheaper than  
disposables  
after just **18 uses**



### Utensil set

Cheaper than  
disposables  
after just **16 uses**



Ready to switch to reusables and want financial and technical assistance?

## Contact ReThink Disposable Today

(415) 369-9160 | [rethinkdisposable@cleanwater.org](mailto:rethinkdisposable@cleanwater.org)



Rethink Disposable has helped hundreds of food operators like you implement reusable foodware, while saving money and cutting waste significantly. This Bay Area nonprofit offers food service operators:



**Hours of free assistance from experts on reusables**



**Flexible hours that fit your busy schedule**



**Hundreds of dollars in rebates towards purchases of reusable foodware**



**As much as \$3,000-\$22,000 in annual savings**

## Local Reusable Services

These businesses allow you to take advantage of reusables by handling the work for you, including cleaning, delivery and pickup, so you don't have to manage labor, dishwashing, and purchasing in house.



Reusable services for restaurants and events



SUSBUSTERS

Reusable services for catering and events



Reusable container service for takeout and delivery



Full service off-site dishwashing with nightly pick-up and delivery



Full service off-site dishwashing for dine-in and take-out

## Some Quick How-Tos

Replace disposable foodware with reusable foodware for on-site dining (i.e., plates, bowls, trays, cups, mugs, cutlery, etc.)

Eliminate accessory disposable items or make them available upon request only (i.e., straws, stirrers, napkins, condiment packets, etc.)

Always ask if a meal is “for here” or “to-go.” If it’s “for here,” prioritize reusable foodware for the order

Educate and train staff for successful reusable implementation

Display signage indicating changes made and customer options

Use bulk condiment dispensers instead of single-serving packets

*Source: ReThink Disposable*

**“We’re happy that we can contribute to a cleaner city and greener planet. Integrating reusables was also a great business decision.”**

*-Vanick Der Bedrossian, La Méditerranée*



**“The free support we received from ReThink Disposable in switching to reusables helped us reduce so much waste and save a bundle of money.”**

*-Anh Nguyen, Cam Anh*

**“My customers absolutely love our reusables program. They are all on board.”**

*-Rocco Scordella, Tootsie’s at Stanford Barn*



**SF Environment**  
Our home. Our city. Our planet.  
A Department of the City and County of San Francisco



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