

How Restaurants Can Be More Sustainable During COVID-19



HAVE CUSTOMERS SPECIFY WHETHER OR NOT THEY NEED DISPOSABLE CUTLERY

Due to the pandemic, most customers end up eating their takeout orders in the comfort of their own homes. Making sure customers have an option to specify whether or not they require disposable cutlery is a simple and cost-effective way to reduce your restaurant's environmental impact.

ADD A NOTE TO TAKEOUT ORDERS ASKING CUSTOMERS TO RECYCLE

According to the NRDC, only 14% of plastic packaging is recycled. Adding a note with takeout orders asking customers to recycle their takeout containers is a cheap and easy way to be more sustainable.



CONSIDER USING MORE ECO-FRIENDLY PACKAGING

There are many environmentally friendly alternatives to plastic packaging. The most important thing is to make sure that if you are using plastic packaging, the plastic is recyclable. As an alternative to styrofoam, consider using biodegradable packaging.

Some Companies with Sustainable Packaging Options:

Good Start Packaging: <https://www.goodstartpackaging.com/>
Eco-Products: <https://www.ecoproducts.com/>
Green Paper Products: <https://greenpaperproducts.com/>
Bambu: <https://www.bambuhome.com/>
Onyx: <http://onyxcompany.com>
Verterra: <https://www.verterra.com/>