



DOING TAKE-OUT THE ECO-FRIENDLY WAY

Take-out food is adding a lot of plastic and other materials to the waste stream, wreaking disaster on the earth, air and water. Takeout orders account for around 269,000 US tons of plastic waste that has entered the oceans*.

Let's become partners in helping to solve this problem.

RESTAURANTS CAN:

STOP USING STYROFORM AND PLASTIC: Instead choose biodegradable, compostable or reusable products.

USE RECYCLED PAPER PRODUCTS: Choose brown, unbleached napkins or coffee filters. Provide paper straws upon request only. Use brown paper bags for takeout orders.

REDUCE WASTE: Let your patrons opt-out for cutlery, napkins, and especially condiment packets. Even better, give them a choice on your website or when they call in their orders.

LET YOUR CUSTOMERS KNOW: You are doing your part to save the planet!

CONSUMERS CAN:

STATE YOUR PREFERENCE: Ask the restaurant to consider replacing carry out boxes with compostable, reusable or foil products. Thank them if they are already doing so.

SAY NO TO THE EXTRAS: Tell the restaurant you do not want any cutlery, napkins, condiment packets or straws. Use your own. Ask the restaurant to make this an option on their website.

BRING YOUR OWN BAGS: Bring your own bags to carry out the food, and let the restaurant know you do not want a plastic bag.

LET THE RESTAURANT KNOW: You are doing your part to save the planet!

* <https://www.earthday.org/fact-sheet-how-much-disposable-plastic-we-use/>