

The Gainesville Zero Waste News

Zero Waste Tips for Restaurants – Invest in Reusables

Paper plates and plastic forks are lightweight, right? But what if you're going through more than 3,000 pounds of them per year?! That's exactly how much one restaurant spared from the landfill by making a small investment – just \$500 – in switching out all their wasteful, single-use dishware and cutlery with reusable alternatives.



While this is a great example of **upstream waste reduction – stopping thousands of pounds of waste before it's created** – the benefits didn't stop there. The investment paid itself off after just several months and provided further cost savings moving forward. According to **ReThink Disposable**, a program from Clean Water Action and the Clean Water Fund, even accounting for the costs of labor and water to sanitize reusable plates, restaurants that made

the switch went on to save thousands of dollars annually.

As with all good investments, this one will pay dividends in **reduced waste hauling fees, reduced strain on limited landfill space, and an all-around more enjoyable dining experience.**

Learn more about ReThink Disposable at cleanwater.org/campaign/rethink-disposable, and be sure to follow @ZeroWasteGNV on [Facebook](#) and [Instagram](#) for more.

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