

# “For here” order? Keep it real.

Sticking to reusable dishware for sit-down orders is better for the environment and your bottom line.

## Reusables help businesses save! Don't throw your money in the trash.

**Businesses pay twice for single-use foodware:** first to continually procure them, and then to have them hauled away as waste. That's no good for a business's bottom line.

Making the switch from single-use to reuse for on-site dining ends up saving money – **100% of the time** – even when you take into account the set-up and ongoing costs.

A sampling of cafes and breweries that reduced their single-use products (take-out containers/lids, cold cups, and wooden stir sticks) saw a **70% reduction both in waste and cost to the business.**



**12 oz glass cup:** cheaper than single-use compostable cold cups after just 16 uses

**12 oz ceramic mug:** cheaper than single-use compostable hot cups after just 39 uses



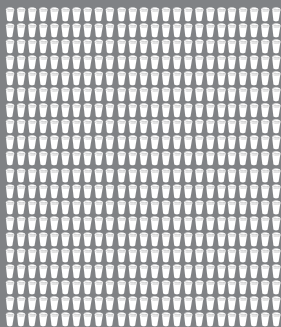
**9 in ceramic plate:** cheaper than single-use compostable plates after just 18 uses

**Utensil set:** cheaper than single-use plastic sets after just 16 uses



## Reusables win for the environment

Using 500 paper cups consumes nearly 370 gallons of water.



Using and washing one ceramic cup 500 times consumes only 53 gallons of water.



Single-use foodware consumes valuable resources and generates global pollution upstream – where the materials were extracted – to manufacturing, transit, and then finally downstream – where too much waste goes to landfill and waterways, or litter is disposed of on our streets.

- Over their lifecycle, **reusable cups have lower GHG emissions** compared to disposable alternatives.
- Transitioning to reusables could **reduce trash on community streets by 67%.**



Learn more about why Reuse Wins for you:  
[upstreamsolutions.org/reuse-wins-report](http://upstreamsolutions.org/reuse-wins-report)

