Support reuse for onsite dining policy

Reuse Wins
It’s better for the planet and saves money:

• Reuse services create infrastructure and jobs in the community that cannot be outsourced.
• Reusable foodware is proven to save businesses money.
• Reusable foodware reduces litter on streets and in waterways.
• Reusables reduce municipal waste management costs.
• Reuse infrastructure and systems support zero waste and climate goals.

Reuse is better for business
Average annual savings for a small business:

$3000 – $22,000 cost savings
110,000 to 225,000 packaging items eliminated
1,300–2,200 lbs. of waste eliminated

Based on 50+ case studies from ReThink Disposable.

Reuse always outperforms single-use after enough wash cycles:

✦ **Cups.** Between 2—122 cycles, depending on the materials.
✦ **Plates and clamshells.** Between 3—50 cycles, depending on materials.
✦ **Utensils.** Just 2 wash cycles needed!
27 reuse for onsite dining policies have passed across the US & Canada—and counting.

Learn about these policies and all the other locales that have passed reuse for onsite dining policies on Upstream's Policy Tracker.

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Learn more

All of the information contained in this fact sheet is cited in Upstream's comprehensive Reuse Wins Report, which makes the environmental, economic, and business case for transitioning from single-use to reuse in food service.