



# TRASH SHOULDN'T SPLASH

## ALTERNATIVE PRODUCTS GUIDE

**Should I choose “biodegradable” or compostable products for use in my food service business?**

1. Do you currently send your food waste to a commercial composting facility?  
 YES  NO
2. Do the majority of your customers dine in your restaurant (rather than take out)?  
 YES  NO
3. If you have table service, are your waitstaff trained to properly sort compostable waste from recyclables and trash?  
 YES  NO
4. If customers dispose of their own waste, do you have separate containers and clear signage to properly sort compostable waste from recyclables and trash?  
 YES  NO

ONLY IF YOU ANSWERED “YES” TO ALL 4 QUESTIONS should you consider replacing single-use plastic items (straws, stirrers, cups, plates, utensils, etc.) with compostable alternatives in order to reduce the amount of waste produced.

**BEWARE!** The term “biodegradable” is ambiguous and misleading! If you choose to offer compostable alternatives to plastic items, you should only offer products that have been certified as compostable in industrial facilities, indicated with a certification labels such as these:



See reverse for cost calculator and additional resources



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## Cost Calculator

### **Foodware Cost Calculator**

Provided by the Product Stewardship Institute

<https://www.productstewardship.us/page/FoodwareCalculator>

This is a resource that restaurants can use to calculate the cost of switching between single-use plastic products and alternatives. You may offer this tool as a stand-alone resource. However, we *highly recommend* that you either do the calculations for the business or have a sit-down meeting with the owner and whoever is responsible for ordering.

## Additional Resources

### **5 Easy Steps to Reduce Plastic & Benefit Your Business**

Prepared by the Product Stewardship Institute

<https://www.productstewardship.us/page/RestaurantGuide>

This is a guide that restaurants can use when making the switch from single-use plastic and disposable serveware to more sustainable alternatives.

### **Reimagining the future of food service**

Resources from Upstream Policy Institute, Inc.

<https://upstreamolutions.org/food-service>

Upstream works with businesses to shift from single-use to reuse. This site has a Reuse Savings Calculator, a Reuse Business Directory, and highlights Reuse success stories.