



## DOING TAKEOUT THE ECO-FRIENDLY WAY

Takeout 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.

<b>RESTAURANTS CAN:</b>	<b>CONSUMERS CAN:</b>
<p><b>STOP USING STYROFOAM AND PLASTIC:</b> Use biodegradable, compostable or reusable packaging.</p>	<p><b>STATE YOUR PREFERENCE:</b> Ask restaurants to replace carry out boxes with compostable, reusable or foil products. Thank them if they are already doing so.</p>
<p><b>CHOOSE RECYCLED PAPER PRODUCTS:</b> Use unbleached napkins and coffee filters. Provide paper straws only upon request. Use brown paper bags for takeout orders.</p>	<p><b>SAY NO TO THE EXTRAS:</b> Ask the restaurant to leave out cutlery, napkins, condiment packets and straws. Use your own. Ask the restaurant to make this an option when ordering.</p>
<p><b>REDUCE WASTE:</b> Let your patrons opt-out of receiving cutlery, napkins, and condiment packets. Give them a choice on your website or ask when you take call in orders. This will save you money, too.</p>	<p><b>REFUSE THE BAG:</b> Tell the restaurant that you do not want a plastic bag, and put the food into your own bag once outside the restaurant.</p>
<p><b>LET YOUR CUSTOMERS KNOW:</b> You are doing your part to save the planet!</p>	<p><b>LET THE RESTAURANT KNOW:</b> You are doing your part to save the planet!</p>

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