Sustainable Foodservice Purchasing Guide

PRODUCT AND PURCHASING GUIDELINES FOR THE NORTH SHORE



Hot beverages

Containers for dry foods

Containers for wet or hot foods

Utensils



BEST





- Reusable cups for on-site dining
- Reusable cups brought by customers
- Participate in a cup share program





- Reusable containers for on-site dining
- Participate in a container share program



Reusable utensils for on-site dining





Cups made from an easily recyclable plastic 企金



- Paper cups lined with plastic
- Easily recyclable plastic or fibre



- Unlined, paper/ fiber containers
- Containers made from plastic ය ය



- Aluminum containers
- Heat safe



- Uncoated wood
- Distribute by



AVOID



⊗ Plastic cups and lids labelled compostable or biodegradable



★ Foam cups



 Plastic containers and lids labelled compostable or biodegradable



⊗ Foam containers



- ♥ Plastic utensils
- ⊗ Plastic utensils labelled compostable or biodegradable







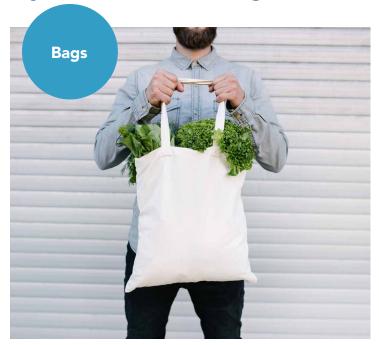
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Quick Facts

- Reusable items are the best option
- Choose products that contain recycled content
- Choose uncoated wood products over bamboo
- Choose easily recyclable plastics 🗘 🕸
- Most paper products are compostable
- Paper products coated with plastic cannot be composted
- Compostable plastics are not accepted in municipal composting and recycling programs
 many compostable plastics do not break down at regional composting facilities

If your business uses bags or straws:



- Distribute by-request only
- Source high quality reusable bags capable of being used and machine washed at least 100 times
- If using paper bags, choose bags that contain at least 40% recycled paper content
- Avoid plastic bags



- Use sippy cup lids that don't require straws
- Distribute paper straws by-request only
- Avoid plastic straws including plastic straws labelled compostable or biodegradable





