



# Eliminating Single Use



## HOSPITALITY CONSUMABLES

*Buying condiments in bulk will not only reduce waste, but will also reduce costs for your business*

### Condiment pots / sachets

#### Alternatives

For eat in customers at cafes and restaurants Buy your condiments in bulk and switch to reusable containers such as glass bottles or ramekins.

For takeaway food, always ask your customer if they need condiment sachets rather than just including them by default. If they are eating at home, they probably have them already.

In situations where disposable options are needed small compostable containers are available, such as compostable plastic (PLA) and sugarcane. But you will need to provide the appropriate waste stream and communicate with your customers about where to dispose of them.

### Cling film

#### Alternatives

Try to use lidded-reuseable containers wherever possible. Tupperware, Pyrex, glass or stainless steel are all great alternatives. They can help to preserve your food and can be used countless times.

Bowl covers made of cotton or canvas with a compostable interior are a useful alternative for foods that are not going to stay too long in the fridge. Silicone lids are also a reusable option, but can be difficult to recycle at the end of life.

Compostable 'zip-lock' bags for freezing food are also available.

*Cling film is often used to preserve foods but is difficult to recycle due to availability of an appropriate recycling stream as well as food contamination.*