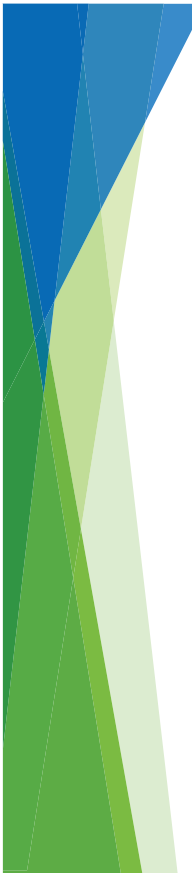


- Current Foodware + Challenges at Schools
- Why Reusables?
- Challenges with Reusables
- Bay Area Reusables Resources
- *Highlight:* Burlingame School District

## Overview of Presentation



## Upstream: A Roadway to Reusables

Environmental Education Team

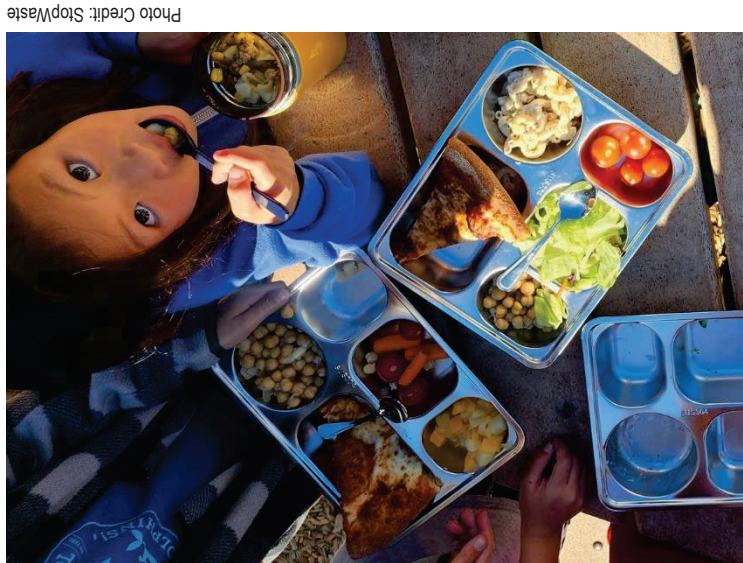


Photo Credit: StopWaste



Photo Credits: RethinkWaste



## Lunch Items Packaged in Single-Use Plastic



Photo Credits: RethinkWaste



- At least 8 different trays used across districts
- Many schools average 4 different trays per 1 student at lunchtime

## Tray Types

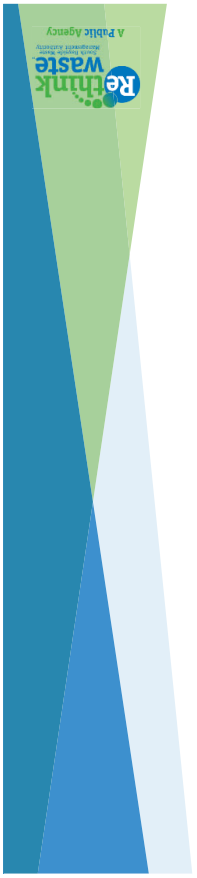
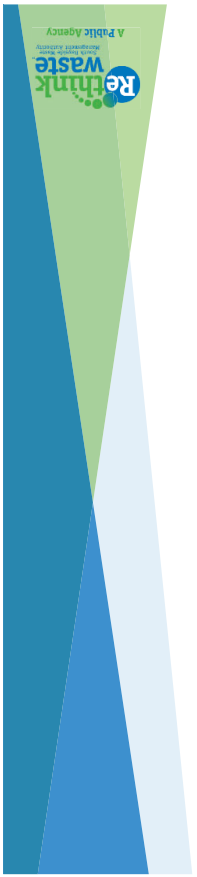
# Sorting a Typical Lunch

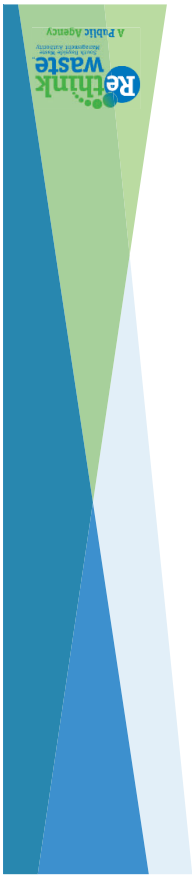


Photo Credit: RethinkWaste

Current Food-ware	<p>Non-recyclable &amp; Non-compostable (confirmed by RethinkWaste)</p> <p>Reusable stainless steel</p> <p>1<sup>st</sup> Preference Alternative (Ideal)</p>	<p>Non-recyclable &amp; Non-compostable (confirmed by RethinkWaste)</p> <p>Recyclable milk cartons (refrigeration required)</p> <p>Need to ensure these are 'unlined'</p> <p>2<sup>nd</sup> Preference Alternative</p>	<p>Non-recyclable &amp; Non-compostable (confirmed by RethinkWaste)</p> <p>Compostable</p> <p>3<sup>rd</sup> Preference Alternative Sustainable</p>
	<p>Non-recyclable &amp; Non-compostable</p> <p>Metal Utensil</p> <p>1<sup>st</sup> Preference Alternative</p>	<p>Non-recyclable &amp; Non-compostable (confirmed by RethinkWaste)</p> <p>Milk Dispenser with reusable/compostable cups</p> <p>2<sup>nd</sup> Preference Alternative</p>	<p>Non-recyclable &amp; Non-compostable</p> <p>Compostable</p> <p>3<sup>rd</sup> Preference Alternative Sustainable</p>
	<p>Non-recyclable &amp; non-compostable</p> <p>Condiment dispenser</p> <p>1<sup>st</sup> Preference Alternative</p>	<p>Non-recyclable &amp; non-compostable</p> <p>Salad bar</p> <p>2<sup>nd</sup> Preference Alternative</p>	<p>Non-recyclable &amp; non-compostable</p> <p>Salad bar</p> <p>3<sup>rd</sup> Preference Alternative Sustainable</p>

Graphic Credit: Wen Gao, Belmont Redwood Shores Sustainability Parent Group





ReThink Waste  
A Public Agency

Photo Credit: ReThinkWaste



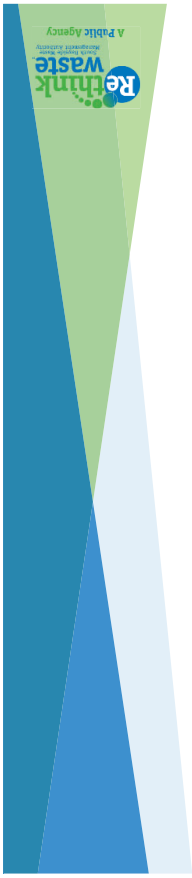
Increased Labor Demand

Costs & Services of Dishwashing

Photo Credit: Hobart



Challenges with Reusables



ReThink Waste  
A Public Agency

Photo Credit: Webstaurant Store



Encourages Responsibility  
PFAS Free

Circular Economy  
Less Waste

Why Reusables?

## Bay Area Reusable Foodware Resources



Conducts monthly National Foodware calls and provides Ditching Disposables Toolkit

## plastic free RESTAURANTS

Refunds schools for reusable foodware (up to \$5 per item)

## A Model For JPA Grant Programs



## STOP WASTE

at home • at work • at school

### Reusable Foodware Cafeteria Grants

Available to school districts, public and private schools, nonprofits, businesses, and institutions in Alameda County, these grants support the transition from single-use, disposable foodware (such as cups, plates, trays, utensils, etc.) to reusable systems in closed-environment cafeterias and similar dining facilities. Funds help cover the cost of reusable foodware, dishwashing equipment and/or dishwashing services. From \$25,000 to \$50,000 per grant.

[Learn More](#)

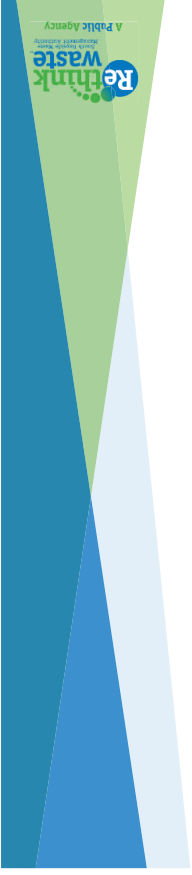
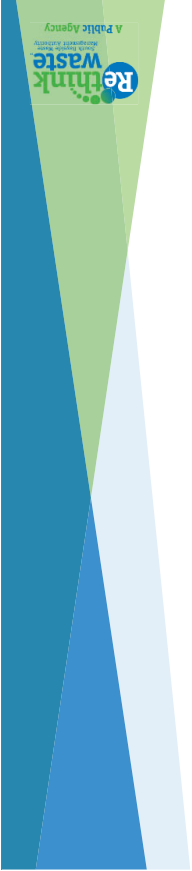


Photo Credit: RethinkWaste



- Food made in central kitchen and distributed to 7 school sites
- Minimal plastic packaging – almost all materials are compostable and/or recyclable
- Buffet style service – less food waste

## Highlight: Burlingame School District!



## School Districts Successfully Using Reusables



Just approved – will be implemented in 2 years!

