



Zero Waste Tips for Food Vendors

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WHAT IS WASTE?

Pre-Event:

- Best Zero Waste practice is to use **real** plates, bowls, cups, mugs, and utensils along with a dishwashing station.
- If no dishes are provided by the Zero Waste event coordinator, and single use dishes, cups, cutlery, etc are needed, these are the *only* ones recommended:
 - **Paper** napkins (unbleached is best).
 - **Paper plates & bowls** (unlined and unbleached is best).
 - **Paper cups** (unlined is best, alternatively, use lined with plastic or with wax*).
 - Avoid lids. Where needed, use **plastic lids**.
 - Avoid straws. Where needed, use **paper straws**.
 - Utensils: **wooden or bamboo** chopsticks / cutlery, or supply metal cutlery and paint the end of the handle, asking customers to bring them back after use. Did you know that plastic utensils are *not* recyclable in our local system?
 - **NO** styrofoam plates, bowls, or cups.
 - **NO** compostable or biodegradable plastic of any kind.



During Event:

- Direct customers to dispose of:
 - **soiled paper plates / bowls / napkins / straws and toothpicks, skewers and wooden cutlery, and leftover food** in **Compost** collection bins,
 - **Paper cups and plastic lids** can be put into **Containers** recycling stream.
 - Glass, Plastic & Metal **beverage bottles & cans** go in the **Refundables** stream.

After Event:



- Eat, Donate or **Compost** all remaining food.
- Use on-site **recycling** for recyclables in your booth.
- Take all **garbage** you have generate home.