

Become a “Sustainable Restaurant” partner

Join Sustainable Plymouth in being a steward for the environment by offering “Sustainable Choice” options, such as accepting reusable containers (when applicable); offering PFAS-free compostable containers; asking before giving out “disposable” items such as cutlery, straws and napkins; forgoing non-recyclable plastics; donating leftover food; composting food waste; choosing energy efficient fixtures; etc.



Sustainable Plymouth

*For more information on the
“Sustainable Restaurant” program*

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**BECOME A
“SUSTAINABLE
RESTAURANT”
PARTNER**

**Brought to you by:
Sustainable Plymouth**



Photo by: James Watt

500 million plastic straws are thrown away daily in the USA

Plastic litter from takeout orders — including cups, plates, cutlery, and straws — is a prime source of the estimated 269,000 tons of plastic pollution swept into waterways and oceans, where they partially degrade, harming marine life and affecting human health.

More than 100 million pieces of plastic utensils are used by Americans every day. They can take up to 1,000 years to decompose, leaking harmful substances into the earth while they are breaking down; 500 million plastic straws are thrown away in the U.S. alone every day.

Source: Plastic Pollution Coalition

74% of plastics tested contained toxins

According to a study by JEST published by Consumer Reports 10/2/19

In Massachusetts black plastic and Styrofoam cannot be recycled

Source: <https://recyclesmartma.org/>

What can you do right now?

- Only give out straws and disposable flatware when necessary
- Accept reusable containers when allowed
- Switch to PFAS free certified compostable food ware when disposable is required
- Donate your left over food and compost your food waste
- Switch to energy efficient fixtures

Become part of a database of Sustainable Restaurants and be listed on Sustainable Plymouth's website and others.



Photo by: Andrew Sutton

It is estimated that by 2050 there will be more plastic by weight than fish in the ocean

In the US 91% of plastic is NOT recycled

When a casual dining restaurant switches from disposable to reusable products, the average annual savings is \$5,175.

Source: Clean Water Action "Rethink Disposable"

According to Whale and Dolphin Conservation 56% of observed marine mammals have been witnessed attempting to eat plastic.

450 years

A single use plastic bottle that makes its way into the ocean can take 450 years to break down. Source: Whale and Dolphin Conservation

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