

Become a “Sustainable Restaurant” partner

Become part of Sustainable Plymouth’s “Sustainable Restaurant” program and receive no cost assistance with energy and waste reduction to lower your impact on the environment and increase your bottom line.

Sustainable Plymouth can help advertise your sustainability efforts to potential new customers and assist in making the change to environmentally friendly choices, such as accepting reusable containers (when applicable); offering PFAS-free compostable containers when disposable is required; asking before giving out “single-use” items such as cutlery, straws and napkins; forgoing non-recyclable plastics; donating leftover food; composting food waste; obtaining energy efficient fixtures; etc.

When a casual dining restaurant switches from disposable to reusable products, the average annual savings is \$5,175. Source: Clean Water Action “Rethink Disposable”



*For more information on the
Sustainable Restaurant program*

*Contact: Melanie Monaco
Chairperson, Sustainable Plymouth
melanie@sustainableplymouth.org*

781-588-0275

www.SustainablePlymouth.org



**BECOME A
“SUSTAINABLE
RESTAURANT”
PARTNER**

**Brought to you by:
Sustainable Plymouth**



RecyclingWorks in Massachusetts, a program funded by the Massachusetts Department of Environmental Protection:

- Free technical assistance program to help MA businesses reduce waste and maximize recycling, reuse, and food recovery opportunities.
- Restaurant-specific resources, including food waste diversion best practices, case studies, and tips for reducing takeout packaging waste.
- Meet with one of our waste diversion experts! On-site or virtual appointments are available.

For all your waste questions, and more information about our free technical assistance, visit: www.recyclingworksma.com.

What can you do right now?

- Only give out straws and disposable flatware when necessary
- Accept reusable containers when allowed
- Use certified PFAS-free compostable carryout containers, bags and utensils when requested
- Donate your left-over food and compost your food waste
- Switch to energy efficient fixtures
- Choose local produce
- Source sustainable seafood when available



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Sustainable Plymouth is partnering with The Center for EcoTechnology (CET) to offer your business free assistance to reduce waste and energy consumption.

Eversource Energy Efficiency Program for Businesses:

- Our experts will assess energy use and provide a list of recommended solutions to save you money and energy.
- You can choose from an in-person or virtual energy assessment. For a limited time, enjoy enhanced incentives on select efficiency solutions such as insulation and air sealing, heating systems, pipe insulation, hot water savings.

Contact CET, an approved Eversource contractor, to schedule your no-cost, no-obligation energy assessment today: **(413) 586-7350 ext. 263** or Sheila.kelliher@cetonline.org

56% of observed marine mammals have been witnessed attempting to eat plastic.

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 (Polystyrene #6 and all black plastic is not recyclable in MA)