

Take-out Container Facts

Sustainable Plymouth can help you make the switch to more sustainable choices.

Reusable is always best, but if you must use single-use containers, here is some information to help you choose the best option at a similar cost. Offering sustainable choices will help attract a broader customer base.

WORST



WORST



Some of the container choices that are more harmful to human and environmental health are Polystyrene and PET plastic (especially if black).

Studies have found that Polystyrene #6 may leach neurotoxins and probable carcinogens, especially when heated. Polystyrene is not recyclable in Massachusetts due to low value.

PET #1 is another unhealthy choice for the environment and humans, and should never be heated. According to studies, PET plastics may leach endocrine disrupting chemicals when heated.

Black plastic (of all types) is not recyclable in Massachusetts due to sorting issues.

Sustainable Plymouth would like to help you procure more environmentally sustainable containers at the same or less cost, and can help you to save money while going green in many ways.

BETTER



PFAS free certified compostable fiber containers may be a safer choice and can be composted in commercial facilities when meeting ASTM standards.

When choosing compostable, be sure to select PFAS-free BPI/CMA certified compostable products. PFAS is a group of bioaccumulative chemicals, which are believed to cause a host of human and environmental health issues.

BEST



According to guidance issued by the BOH in 2019, restaurants may allow patrons to bring their own containers. You may also consider a loop (return) system.

Please reach out to sustainableplymouth@gmail.com for more info. on how we are assisting the restaurant community with our Sustainable Restaurant Program. **Please remember to ask before giving out single-use utensils and straws.**

