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VILLAGE OF WARWICK
INCORPORATED 1867

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To our Restaurant Community:

Enclosed is an information sheet on best practices for disposable food containers.

Because of your creativity and efforts, the Village of Warwick has become a food destination. We appreciate your hard work and recognize that we are valuable partners in creating a better, stronger and more vibrant community.

The Village of Warwick is known as the Queen Village and we continually aspire to be a Green Village. This is apparent through public initiatives like electric charging stations or using grey water for plant watering.

The best practices for disposable containers for food take-out was compiled by Julia Calderon of Sustainable Warwick. These are suggested practices and I hope you will take time to look over the list. I recognize that many of you have already made these decisions for greener disposables and I applaud your effort.

Environmental awareness must translate to cultural and business practices. Working together on efforts such as this will make a difference locally as well as globally.

Again, thank you for what you bring to our community. Wishing you a successful Spring and Summer.

Very truly yours,

Michael J. Newhard
Mayor

MJN:mb

Dear Neighbors,

We all want a clean, healthy environment, and a thriving business community. In that spirit, Sustainable Warwick (SW) has collaborated with the U.S. Environmental Protection Agency, Region 2 (EPA), to offer some “best practice” suggestions for our Village of Warwick food businesses.

Disposable, single-use food serveware is a growing percentage of Warwick’s municipal solid waste stream. As you may be aware, the consumption and disposal of single-use plastics is an enormous economic and environmental problem, globally. Warwick should lead in curbing dangerous and destructive practices whenever possible.







There are many factors to consider when choosing food serveware options. Cost, functionality, and environmental impact are all important. Additionally, in recent years it has been discovered that some ‘green’ compostable items are actually impregnated with persistent toxic fluorinated compounds. Below Sustainable Warwick in consultation with the EPA has done its best to simplify recommendations for better and best practices. These are only suggestions and we welcome the opportunity to help you assess your unique situation in more detail. If you would like to discuss these recommendations further, please feel free to contact Rachel Chaput directly (212) 637-4116 at the U.S. EPA, Region 2.





Cost savings and reduced impact on the environment are best achieved when waste is prevented in the first place. Please consider reusable/refillable serveware whenever possible. Check out EPA’s Waste Reduction hierarchy graphic and try to reduce your waste first, then reuse or recycle what is left! Thank you so much for your efforts. By making better choices we can make a big dent in the mess we have made of our environment.

Sustainable Warwick has done research into several product lines that conform to environmentally sound specifications. A few good online distributors and product lines are listed below. These were chosen for the wide variety of products each contains, as well as the helpfulness of their phone representatives. Not all the products each distributor carries are environmentally friendly. We still should look for the following indications: compostable, or biodegradable. BPI certification, and not made from Bagasse, a plant fiber (usually sugar cane or wheat straw) which is impregnated with Polyfluoralkyl substances (PFAS). PLA lined indicates a Poly Lactic Acid coating. This is extracted from renewable sources like corn starch which makes it biodegradable.

Questions? Contact Julia Calderon of Sustainable Warwick, she would be glad to help.

dmtjulia@gmail.com (845) 258-4696

Item	Conventional Practice	Better Practice	Best Practice
Cutlery	Plastic cutlery	<ul style="list-style-type: none"> - Compostable plant starch or wood cutlery ^{1,2,3} 	Reusable metal silverware
Coffee Stirrers	Plastic stirrers	<ul style="list-style-type: none"> - Wood stirrers ^{1,2,3} 	Reusable metal teaspoon
Cold Drink Cups	Plastic or Styrofoam cups	<ul style="list-style-type: none"> - Clear plastic PLA cups ¹ - PLA lined paper cups ¹ <p><i>Warning: Many wax coated paper cups also have poly (plastic) coatings and are not compostable</i></p> 	Reusable 'to stay' cups and glasses
Hot Drink Cups	Plastic or Styrofoam cups	<ul style="list-style-type: none"> - PLA lined paper cups ^{1,3} 	Reusable 'to stay' mugs
Straws	Plastic straw in every drink	<ul style="list-style-type: none"> - Paper straws ^{1,2,3} - Give straws only when customers request them 	No straw
Plates	Plastic and Styrofoam plates, used for convenience, even for dining-in	<ul style="list-style-type: none"> Uncoated paper plates - Dart Solo plates ³ - Bamboo or Palm leaf plates <p><i>Warning: Avoid Bagasse (molded fiber)</i></p> 	Reusable plates

Items	Conventional Practice	Better Practice	Best Practice
Bowls and soup containers	Plastic and Styrofoam	<ul style="list-style-type: none"> - PLA lined bowls ² - Ecochoice compostable and biodegradable soup cups ³ - Palm leaf bowls ¹ - Great Value paper bowls available in local stores 	Reusable bowls
Carry out containers	Plastic and Styrofoam	<ul style="list-style-type: none"> - Compostable carry out containers not coated with fluorinated compounds - PLA lined paper and cardboard, or bamboo ^{1,3} <p><i>Warning: Avoid Bagasse (molded fiber)</i></p> 	Encourage customers to bring their own container for leftovers or for takeout by offering an incentive
Takeout bags	Thin film plastic bags	<ul style="list-style-type: none"> - Unbleached paper bags - Biodegradable plastic bags ³ 	Encourage customers to bring their own bags by offering an incentive
Portion cups	Regular plastic portion cups	<ul style="list-style-type: none"> - PLA portion cups ^{1,2,3} - Compostable portion cups ^{1,2,3} 	Reusable portion dishes, made from glass, metal or ceramic
Napkins	White bleached paper napkins	<ul style="list-style-type: none"> - Unbleached paper napkins ³ 	Cloth napkins

Numerals refer to these distributors: 1. envirotakeout.com, 2. cibowares.com, 3. webrestaurantstore.com

11 Ways to Reduce Your Impact on the Environment... TODAY!

- Use reusable shopping bags for groceries

- Bring your own mug when indulging in a coffee drink — and skip the lid and the straw.

- Bring drinking water from home in glass water bottles instead of buying bottled water

- Store foods in glass containers or Mason jars rather than plastic containers and plastic freezer bags

- Take your own leftovers container to restaurants

- Avoid disposable utensils

- Avoid processed foods (which are typically sold with plastic wrapping or plastic-lined paper boxes). Buy fresh produce instead, and use reusable vegetable bags brought from home rather than plastic bags

- Request no plastic wrap on your newspaper and dry cleaning

- Shop at second hand stores and consignment shops

- Opt for non-disposable razors, washable feminine hygiene products, cloth diapers, handkerchiefs instead of paper tissues and rags in lieu of paper towels (old shirts and socks can be repurposed as cleaning rags)

- Buy infant toys made of wood or (untreated) fabric rather than plastic