

# GOOD ECO-RESPONSIBLE PRACTICES FOR FOOD SERVICES AND RESTAURANTS

Do you manage a food service or own a restaurant and want to be more eco-responsible? Here are a few actions you can take to reduce your ecological footprint.

## SERVICE

### Napkins

Ask patrons if they want any napkins and if so, how many. If you have self-serve napkins, place them in a dispenser rather than in piles.

### Condiments

For onsite dining, provide a condiment dispenser rather than individual condiment packets. Use compostable condiment cups when possible. For takeout, ask patrons if they need any condiments and if so, how many packets.

### Utensils

Ask patrons if they need any utensils and if so, which type(s). Opt for reusable or certified-compostable utensils. Keep the utensils behind the counter and hand them out yourself. This will keep patrons from taking too many.

### Straws

Opt for paper or compostable plastic straws. Even better, purchase lids with a drinking spout. Keep the straws behind the counter and hand them out yourself. This will keep patrons from taking too many.

### Coffee stirrers

Buy wood or cardboard stirrers, which are compostable, rather than plastic.



### Lids

Ask patrons if they need a lid instead of giving one automatically, especially if the patron will be drinking the beverage onsite.

### Dishware

Opt for recyclable, certified-compostable or reusable dishware.

### Bags

Ask patrons if they want a bag for their takeout order or leftovers. Opt for bags made of paper or recycled plastic.

## PACKAGING

- For your to-go food containers, use a tray sealer system rather than a lid wrapped with plastic film.
- Opt for recyclable containers made from recycled materials (cardboard, pulp, PET) or compostable containers.

**Important: Let your patrons know that they can recycle or compost the containers!**

## WASTE MANAGEMENT

- At a minimum, equip yourself with recycling bins and, if your municipality collects organic waste, compost bins. Make sure your bins are as visible as your garbage cans, and encourage patrons to sort their waste.
- Post a clear sign near the bins to make sure the waste is put in the right place (see the [pictograms provided by Recyc-Québec](#)).
- Also place bins outside your establishment to prevent littering. If people see garbage lying around, they'll be more likely to add their own!

## SUPPLIES

Give preference to local suppliers that have implemented eco-responsible practices.

## AVOID FOOD WASTE

Develop partnerships with local charities to redistribute your unsold foods. The [La Table des chefs](#) organization matches food surplus donors with local community organizations.

[Download our \*Pensez écoresponsable!\* poster](#)  
to encourage your patrons to adopt good habits.