



# How to make the switch to reusables



## Two new Oregon laws make this the perfect time to start.

Switching to reusables can help your business save money, reduce waste and keep your customers happy. It's easier than you think.

### Bring Your Own (BYO): A new way to cut waste and costs

Thanks to a new Oregon law, customers can now bring their own containers to participating restaurants, grocery stores and other retail food establishments for over-the-counter foods, bulk food or takeout.

#### What this means for your business

If you don't already accept reusable containers, now is the time to:

- 1 Follow the easy-to-use guide at [www.choose2reuse.org](http://www.choose2reuse.org) or scan the QR code below to help you and your staff create a plan to accept reusable containers while following public health codes.
- 2 Request a free sign to encourage customers to bring their own containers.

**BONUS:** Inspire other local businesses by sharing your success story at [www.choose2reuse.org](http://www.choose2reuse.org). Your business could be featured on the Choose to Reuse success stories page and on social media.

### Polystyrene ban: Foam-free is the way to go

Oregon recently banned food businesses from using polystyrene foam—commonly known as Styrofoam™—food and drink containers. Polystyrene foam is banned because it creates litter, ends up in rivers and oceans, and harms wildlife. Containers with PFAS (Per- and polyfluoroalkyl substances) are also prohibited due to health concerns.

#### What this means for your business

If you currently use polystyrene foam containers, now is the time to:

- 1 Encourage your customers to bring their own containers (a new statewide law allows it!).
- 2 Switch from single-use items to reusable serveware.
- 3 Replace polystyrene foam containers with other takeout containers.

#### How to choose a sustainable to-go alternative

If you need to replace foam to-go containers and want a more sustainable option

- ✓ Choose products made from recycled materials—the higher the recycled content, the better.
- ✗ Be cautious of green marketing claims on certain products. Those marked “compostable” and “biodegradable” often cost more. They are also not allowed in Oregon’s composting systems and should be thrown in the trash.
- ✗ Products marked “recyclable” aren’t always recyclable locally. Check [Metro’s recycling page](#) if you are unsure.

### Success story!

Last year, 41% of Portland’s Nossa Familia Coffee customers brought their own cups or dined in, keeping 52,364 single-use cups out of landfills!





# Reusables are the smart choice

## Switching to reusables for on-site dining saves money

Even after considering costs for dishes, staff time for washing, and storage space, businesses that switch to reusable servicewear save money. That's based on data from hundreds of businesses across the country: [Read what businesses have to say.](#)

### Case Study: Lola's Chicken Shack

- Goal: **Switched to reusable cups**
- Annual savings: **\$3,205**
- Annual waste reduction: **65,022 disposable items**
- Break-even time: **Just 15 days**
- Business benefit: **Money saved** by reducing ordering disposable and **less staff time** spent managing trash



**Choose to reuse and make the switch, today!**

For more resources and information:  
[www.choose2reuse.org](http://www.choose2reuse.org)

