

Quick Guide to Bring Your Own (BYO)

Thanks to a new Oregon law, customers can now bring their own clean containers for takeout orders. Follow these four simple steps to keep you and your customers safe and reduce waste!

1

ASK

- Greet your customer and ask, "Did you bring your own container today?"



2

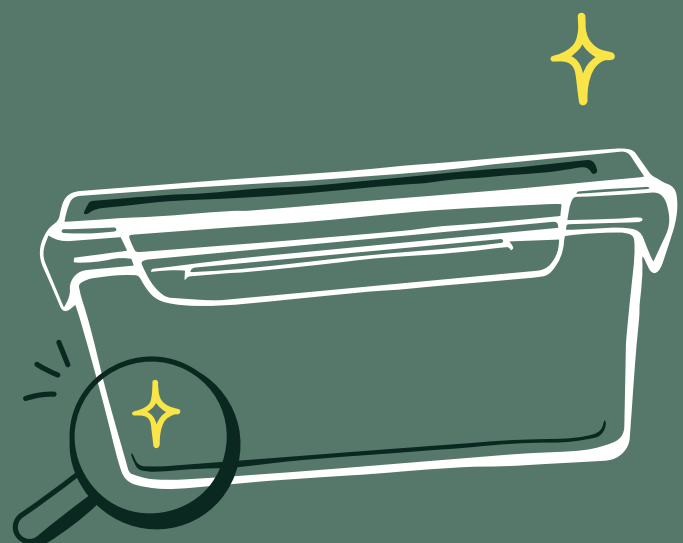
INSPECT

✓ Allowed:

- Clean
- Durable
- Heat-safe for hot foods and drinks

✗ Not allowed:

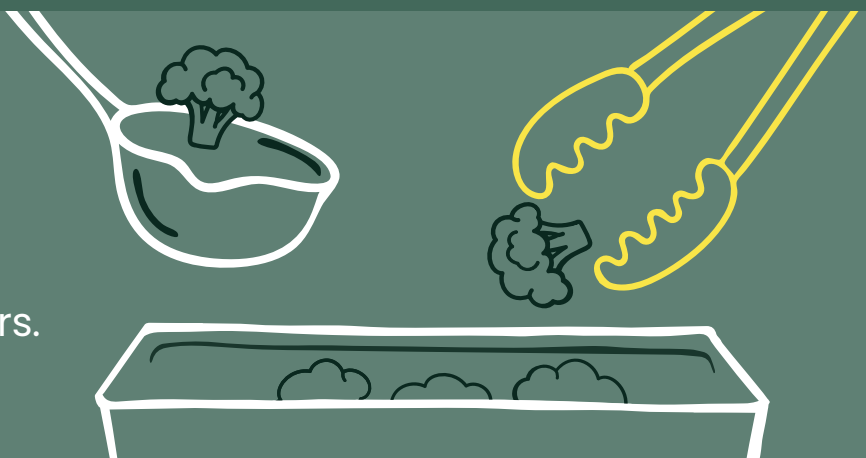
- Dirty, cracked, or chipped
- Not designed for hot items
- BYO for self-service, like buffets or salad bars



3

FILL

- Use scoops, tongs, or pour spouts to serve food and drinks.
- Do not let utensils touch containers.



4

SANITIZE

- Wash your hands often!
- Wash utensils if they touch a customer's container.



For more information and resources:

www.choose2reuse.org

