

Core Goals

Recycling

- Arrange for recycling services
- Install recycling receptacles
- Place recycling signage throughout business

Organics

- Participate in organics recycling education
- Arrange for organics recycling services
- Install organics receptacles in the dining and kitchen areas to capture food scraps




Reuse & Waste Reduction (Must achieve a minimum of 5)

- Eliminate the use and sale of polystyrene
- Provide reusable tableware and utensils and/or compostable ware in dining areas
- Eliminate straws or provide straws only when requested
- Encourage patrons to bring reusable bags and to-go containers
- Purchase products with less shipping packaging
- Install hand dryers in patron restrooms and eliminate the use of disposable paper towels
- Use napkin dispensers to ensure patrons use fewer napkins
- Use refillable condiment dispensers
- Donate unwanted administrative supplies
- Purchase in bulk to reduce excess packaging
- Purchase products with recycled or reusable content

Zero Waste Education & Employee Awareness

- Incorporate Zero Waste training into the onboarding process for new employees
- Hold zero waste and waste reduction training twice a year
- Create a Zero Waste team/representative to be responsible for monitoring and implementing Zero Waste initiatives

Participant Rewards

-  A window cling showcasing your business' participation in the program
-  Listing on the City's Zero Waste Partner Program website
-  Recognition on City social media pages

Going the Extra Mile

FOOD RESCUE INITIATIVE

Save edible and unspoiled food from the landfill by going the extra mile and donating it!

- Develop a food donation program or partner with a local food bank organization

ZERO WASTE EDUCATION

Get your patrons involved in the benefits of being environmentally conscious!

- Educate customers regarding Zero Waste through outreach and business promotion efforts

-  Formal recognition by the City of Pasadena