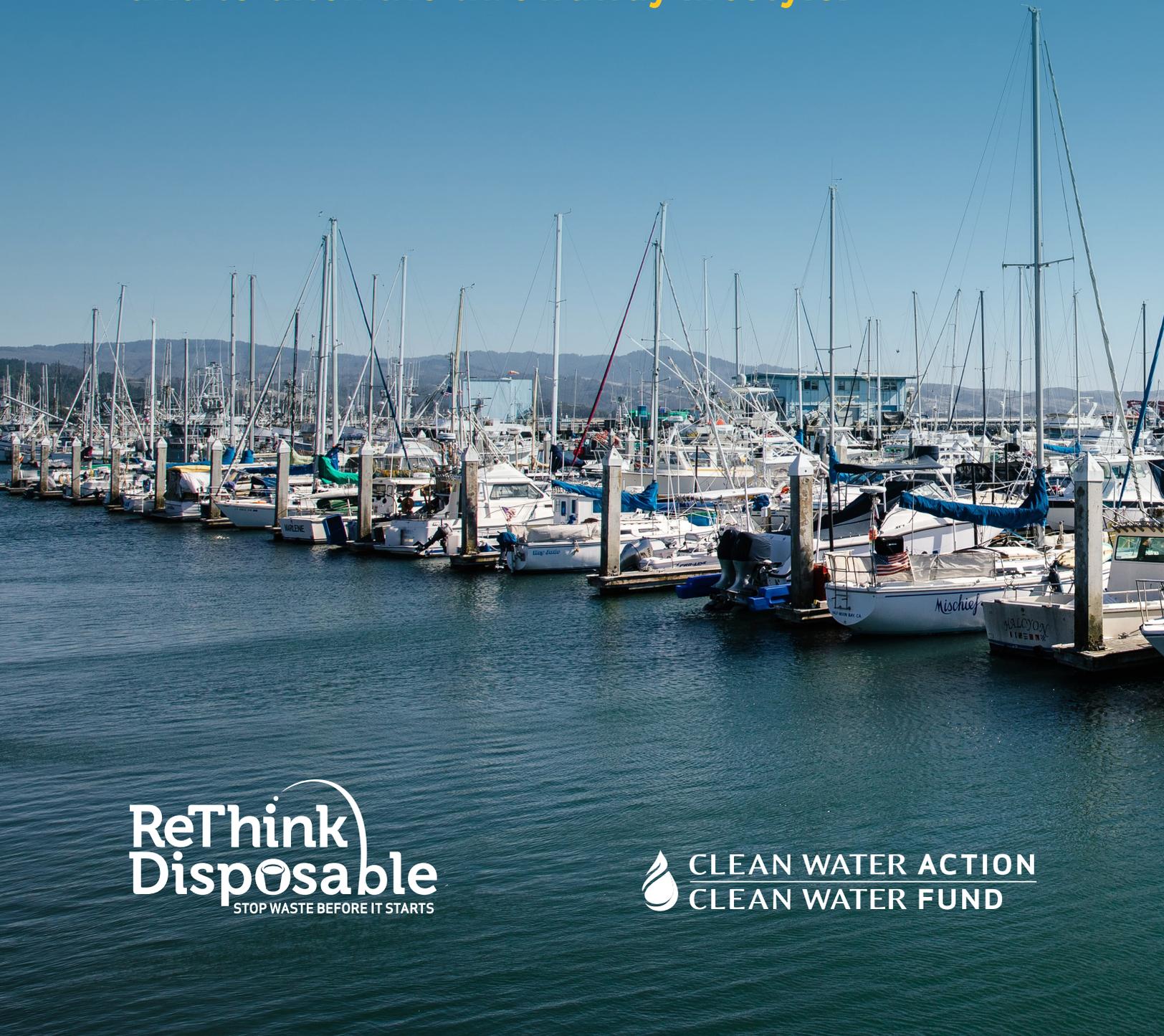


ReThink Disposable Case Study:

Yacht Clubs

Six pilot yacht clubs demonstrate their commitment to address ocean-bound waste and to ditch the throwaway lifestyle.



ReThink
Disposable
STOP WASTE BEFORE IT STARTS



CLEAN WATER ACTION
CLEAN WATER FUND

Background

Half of the world's oxygen is produced by the ocean. This critical role is threatened by the 14 billion pounds of trash that ends up in the ocean each year, much of it being plastic food and beverage packaging. **ReThink Disposable**, a program of the national non-profit organization Clean Water Fund (CWF), launched a pilot project in partnership with the California Coastal Commission and the California State Parks Division of Boating and Waterways, to work with our most trusted stewards of the sea to reduce single-use foodware from their operations — yacht clubs. This project targeted clubs in Santa Clara, San Mateo and Alameda Counties. By participating in **ReThink Disposable**, six pilot yacht clubs demonstrated their commitment to environmentally sound boating. Our main lesson learned is that reducing single-use food packaging at yacht clubs takes many forms and strategies vary according to operational details such as: type and frequency of meal service, amount of space, number of guests, and sometimes the pure will to make change. The case studies below are a collection of what six yacht clubs have accomplished to address ocean bound waste and to ditch the throwaway lifestyle.



Lessons learned and tips for yacht clubs interested in the zero-packaging movement

- **Get Board approval early on** for new source reduction programs. This will help determine your reusable foodware budget and what needs to be reported to members and the board, thus streamlining the process.
- For changes to really stick, it's important to **train staff, servers, bartenders, dishwashers, and caterers** on new re-use centric food operations. Without all hands on deck, even the most well intentioned plan will go unrealized.
- **Carefully examine food service operation for opportunities to reduce single-use disposables.** Beyond the obvious cups, plates, and utensils, there may be unique, less obvious opportunities to exchange something disposable for a reusable, washable alternative.
- If you are a model, zero-packaging club, **mentor a sister club** to do the same.
- **It's ok to start small.** For example, encourage members to bring their own travel mugs for hot beverages, post a sign at the coffee station, and tell your community about it via a newsletter, bulletin board, website, etc.
- **Start with getting rid of single-use plastic water bottles.** Instruct the crew to bring their own reusable water bottle onboard the vessel. Or better yet, request a water bottle refill station at the club.

CASE STUDY:

Encinal Yacht Club Alameda, CA

Founded: 1890
Members: 306
Number of on site dining seats: 100
Daily and event-based food service



Pre-ReThink Disposable Packaging Practices: In the formal dining room, the Club uses fine china, glassware, stainless steel cutlery, and cloth napkins. The bar was stocked with glassware, but also two different sizes of single-use plastic cups for beer and wine at special events. At the bar, paper straws and branded cocktail napkins/coasters were available as self-serve items. At the special events (i.e. regatta events, 300-person junior sailing events, big lawn gatherings, Master Mariners, Friday night race events, movie nights, BBQs) where guests had access to the outdoor spaces and the pool, food and beverages were served in all single-use foodware including paper plates, Styrofoam bowls, disposable plastic cups, individually wrapped condiment packets, and plastic utensils. Plastic water bottles were also offered to members.

Recommendations Implemented: After participating in **ReThink Disposable**, Encinal Yacht Club switched to melamine plates and bowls (ideal non-glass items for the pool area), stainless steel utensils, reusable plastic tumblers, melamine sauce cups, began serving mustard and ketchup in squeeze bottles, and set up a water station with glass water dispensers and reusable plastic tumblers.

In total, Encinal Yacht Club targeted 10 different food packaging items to reduce and eliminate. Curtis Lew, General Manager, led the zero-packaging movement for the club. Curtis was interested in forgoing the purchase of the customized napkins and instead switched to reusable pressed paper coasters that could be supplied, for free, by their beverage purveyors.



Before: The club used a plastic water dispenser and single-use plastic cups.



After: Water station with glass water dispensers and reusable plastic tumblers.



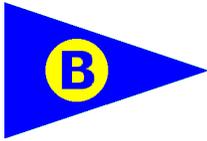
General Manager Curtis Lew, next to one of many new movable collection stations for all of the club's reusable foodware.

Due to their ReThink Disposable work, Encinal Yacht Club reported a reduction in their trash hauling bill of \$246 per month, equaling an **annual savings of \$2,952.**

CASE STUDY:

Berkeley Yacht Club Berkeley, CA

Founded: 1939
Members: 306
Number of on site dining seats: 100
Daily and event-based food service



With the help of **ReThink Disposable**, Berkeley Yacht Club was empowered by the opportunity to reduce their environmental impact by ditching all single-use foodware used during weekly race dinners, around the bar, and at the coffee station. Members and staff worked together to establish a new clubwide food service protocol — use **porcelain plates** and **bowls**, **stainless steel utensils**, and **fabric tablecloths** instead of paper plates and bowls, plastic utensils, and plastic tablecloths. Sets of durable items had always been stored in the dining room, but were reserved for special events. Hence, these source reduction changes required no upfront costs, rather a **change in behavior and club norms** to prioritize the use of reusables over generating more waste. At the coffee station, the General Manager eliminated two sizes of paper coffee cups and sleeves, plastic lids, wood stirrers, directed members bring their own **travel mugs**, and provided **bar rags** to reduce paper towel usage.



Before and After: The club replaced paper plates and bowls and plasticware with porcelain plates and bowls, and stainless steel utensils.



To address dishwashing, members use **Platescrape**, a water conservation tool that eliminates the need to pre-wash. Members help out by “scraping” their dishes before placing them in a dish rack. After dinner, staff simply load racks into the mechanized dishwasher. Teamwork makes the dream work!

When asked, “What were your perceived challenges at the start? Did you encounter them? How did you overcome them?” Philip Strause, General Manager of Berkeley Yacht Club, replied, “I expected more labor and challenges with dishwashing. But **staff volunteered** to wash dishes after dinner without much prodding and **members were happy** to help out using the Platescrape.”



Berkeley Yacht Club reduced their use of disposable foodware items by an average 97% and **prevents the use of 42,774 disposable items**, weighing **1,123 pounds** from entering the waste stream each year, and earns an **ongoing annual net cost savings of \$2,799**.

CASE STUDY:

Oakland Yacht Club Alameda, CA

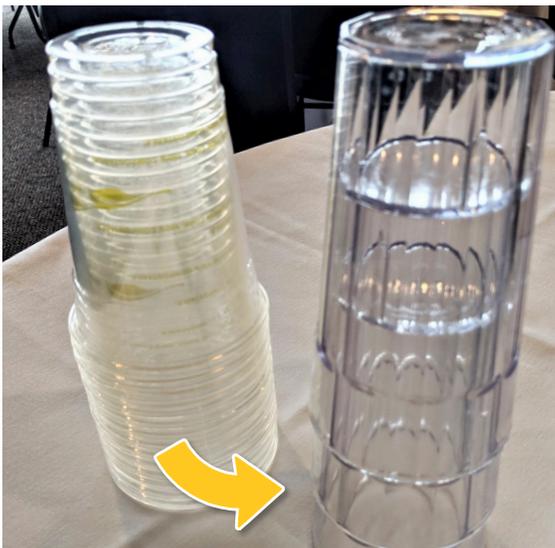
Established: 1913
Members: 350
Number of onsite dining seats: 110
Daily and event-based food service



A member-based venue is the ideal scenario for a reusable take-out container program because members frequently order meals to be enjoyed on a boat that's docked nearby or boaters are constantly going to and from the clubhouse or home. Hence, there are plenty of opportunities for boaters to bring the reusable take-out container back to the club. Not only did Oakland Yacht pioneer a reusable take-out container, they also replaced single-use plastic cups with **durable pint tumblers** for beer, implemented reusable **metal stirrers** instead of wood ones at their coffee station, requested that **staff use reusable take-out containers** when grabbing lunch at the club, and purchased **personalized travel mugs** for staff to use at work instead of single-use paper cups, lids, and sleeves.



Before and After: Oakland Yacht Club replaced wood stirrers with reusable metal ones.



Before and After: Oakland Yacht Club replaced single-use plastic cups with durable pint tumblers.



Benjamin Yamanaka, General Manager of Oakland Yacht Club, uses Platescrape; this will keep water use to a minimum even with new reusable foodware.

Before and After: Oakland Yacht Club is piloting a **reusable to-go container** program for their guests. Members can now enjoy a waste-free dining experience, including their take-out. Leftovers are packed in washable clamshells and can be returned at a later date.



The following three yacht clubs were already implementing waste reduction strategies prior to participating in this pilot. To take their zero-packaging mission even further, ReThink Disposable and the yacht club developed additional practices to advance zero-packaging goals beyond current practices.

CASE STUDY:

Sequoia Yacht Club Redwood City, CA

Founded: 1939
Members: 250
Number of on site dining seats:
Daily and event-based food service



Sequoia Yacht Club in Redwood City uses all reusable dishware in their day-to-day operations. The club is devoted to reducing their waste and newly established club rules have prohibited the use of single-use items by club members. However, the club does not have the storage capacity to stock enough reusable foodware items for large events. Single-use foodware items are used for events with 100+ guests. Additionally, club members operate the kitchen and it's a logistical obstacle for the volunteers to wash a large amount of dishes because of the distance between the event space and the kitchen. To address these obstacles, ReThink Disposable recommendations include: require caterers to use their own reusable dishes or purchase an event kit with extra silverware, cups, dishes for large events that can be stored in a small space.

CASE STUDY:

Half Moon Bay Yacht Club Half Moon Bay, CA

Founded: 1978
Members: 700+
Number of on site dining seats: 100
Daily and event-based food service

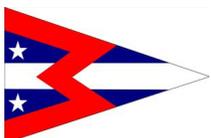


Half Moon Bay Yacht Club uses all reusable dishware in their day-to-day operations. However, the club does not have the storage capacity to stock enough reusable beverage glasses for large events and single-use cups are used for events with 100+ guests. As with the Sequoia Yacht Club, ReThink Disposable recommendations include: require caterers to use their own reusable dishes or purchase an event kit with extra silverware, cups, dishes for large events that can be stored in a small space.

CASE STUDY:

The Club at West Point Redwood City, CA

Founded: 1992
Members: 135
Number of on site dining seats: 50
Daily and event-based food service



The Club at West Point in Redwood City is a model yacht club because their mission is to not have any single-use foodware items in their operations. The Club uses all reusable dishware for daily operations and events. Currently, dishes are washed by staff with an undersink residential dishwasher in the clubhouse. In Spring 2020, a new building will open to accommodate the use of reusable dishes for all operations and events of all sizes. Additionally, the club replaced single-use water bottles with a water dispenser and paper napkins with cloth napkins.



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ReThink Disposable is a program of Clean Water Action and Clean Water Fund conducted in partnership with local businesses and government agencies. Generous support is provided by a changing list of public and private funders. To learn more about the program, its partners, and funders, visit: www.rethinkdisposable.org.

