CASE STUDY: Shish Grill



BUSINESS PROFILE

Name: Shish Grill

Business Type: Mediterranean/

Lebanese Restaurant Location: San Ramon, CA On-site dining: 30 seats Transactions per day: 100+

Take-out: Yes Warewashing: No Employees: 5

Shish Grill is located in San Ramon, California and is owned by Nancy Annan. Shish Grill is a casual Mediterranean / Lebanese restaurant that serves amazing falafel, hummus, chicken shawarma wraps, kabobs and gyros. Much of their business is made up of business people who are seeking out a good lunch. They also have a strong catering presence in the area.

Packaging Practices prior to ReThink Disposable:

- → Dine-in customers served on a mix of reusable and disposable foodware like a reusable plate with reusable utensils, but disposable side sauce cups for items like hummus
- → Disposable Styrofoam cups offered for water and soda with lids and straws at a self-serve station
- → Bulk condiments available at each table
- → To-go orders placed in Styrofoam or plastic clamshells and bags with items like disposable utensils at a self-serve station
- Customers bussed their own tables and placed the reusable items in a bus tub above the garbage can

Recommendations Implemented:

- → Replaced Styrofoam cups and plastic lids with reusable cups for water and soda
- Reusable sauce cups used in place of disposable ones
- Made wrapped straws and disposable to-go items by request only
- → Signs were installed to remind customers to not throw away the sauce cups and utensils

As a result of implementing **ReThink Disposable**'s recommendations, Shish Grill reduced the use of disposable foodware items targeted for reduction or elimination by an average of **82%**, **preventing 73,559** disposable foodware items from operations every year. Shish Grill earned an ongoing annual cost savings of **\$974** and reduced annual waste by **350 pounds**! Nancy Annan spent \$79.84 to purchase 36 reusable plastic cups and 60 reusable sauce cups to implement the recommended best management practices.

Styrofoam cups for water were eliminated. Plastic sauce cups, soda and water cup lids, and wrapped straws were drastically reduced by implementing a reusable sauce cup and beverage cup for customers who dine onsite. A sign was placed on the trash can to remind customers to return their reusables for washing into the bus tubs.



Results:

Disposable Product Replaced or Minimized	ReThink Disposable Recommendation Implemented	% Disposable Reduction	Payback Period (months)	Annual Packaging Reduction (# of pieces)	Annual Savings (after payback period)	Annual Waste Reduction (lbs.)
Wrapped Straws	By Request Only	82%	0	4,988	\$28.44	6
8 oz Styrofoam cups	Replace with reusable cups	100%	1.1	12,167	\$400.16	56
16 oz Styrofoam cups	Replace with reusable cups	74%	0	5,999	\$238.53	60
16 oz Cup Lids	Implement reusable cups that don't require a lid	80%	0	5,814	\$106.18	25
2 oz plastic sauce cups	Replace with reusable sauce cup	73%	2.2	44,591	\$200.97	203
			TOTAL	73,559	\$974	350 lbs.

THE BOTTOM LINE

- \$974 in annual savings
- 73,559 disposable items reduced per year
- 350 pounds of annual waste reduction





Above Left: Napkin customer engagement piece placed in dispensers at every table. Above Right: Bus tub for reusables, with the sign that was developed for Shish.



Nancy Annan, Owner: "First of all, your dishes are going to look a lot better, more presentable and more on the upscale side. And you're going to save a lot of money. No one hates to do that. You work hard for your money, so saving will go a long way. Third of all, I mean, you're going green, help the environment as well."

ReThink Disposable is a Clean Water Fund program conducted in partnership with local businesses and government agencies. Generous support for the program 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.



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