

CASE STUDY: Clarita's Filipino Cuisine



BUSINESS PROFILE

Name:

Clarita's Filipino Cuisine

Location:

Sunnyvale, CA

On-site dining:

50 seats

Take-out:

Yes, 50% to-go

Warewashing:

3-compartment sink

Employees:

3

Packaging Practices prior to ReThink Disposable:

- 3-compartment paper plates
- Single-use plastic utensils
- Single-use plastic cups

Recommendations Implemented:

- Reusable 3-compartment plates
- Stainless steel forks, knives, and spoons
- Reusable cup
- Platescrape (a water and time saving tool that is utilized in lieu of a pre-rinse spray valve)

Since implementing **ReThink Disposable's** recommendations, Clarita's reduced their use of targeted disposable foodware items by an average of 97%. They are preventing the use of **269,970** disposable items and **920** pounds of waste annually, while earning an ongoing net cost savings of **\$1,713** each year from the avoided disposable foodware purchases.

Before ReThink Disposable technical assistance, Clarita's Filipino Cuisine was using all single-use disposable foodware. \$309 was invested in purchasing the reusable foodware to make the following changes: Paper three-compartment plates were replaced with a reusable divided plate. Disposable plastic cutlery was replaced with stainless steel utensils for dine-in customers. Disposable beverage cups were replaced with 12 oz reusable plastic water tumblers, but the restaurant staff were unable to sustain washing them. In addition, the restaurant was given a **Platescrape**, a water conservation tool that eliminates the need to pre-wash.

A common concern business operators have when making the switch to reusable foodware is loss of product. To help address this issue, Clarita's Filipino Cuisine enhanced the garbage collection system by changing to a cart system with bus tubs to collect dirty dishes. Signage was deployed to remind guests not to throw away the reusable dishware, therefore further decreasing annual costs. The manager was skeptical at first, but once the PlateScrape was provided which demonstrated how easy the changes were to implement, the staff were seeing the benefits of financial savings, and customer appreciation and waste reduction first-hand.



Disposable Plates and Utensils Before Changes



Reusable Plates and Silverware After Changes

Results:

Disposable Product Replaced or Minimized	Recommendation Implemented	Percent Disposable Reduction	Annual Quantity of Single-Use Items Prevented	Payback Period (months)	Annual NET Cost Savings After Payback Period (\$)	Annual Waste Reduction (lbs.)
Plastic fork	Replace disposable forks with metal forks	100%	18,250	1.8	\$315	217
Plastic knife	Replace disposable knives with metal knives	100%	18,250	2.4	\$177	217
Plastic spoon	Replace disposable spoons with metal spoon	100%	9,125	1.6	\$162	95
3-compartment paper plate	Replace disposable plate with reusable divided plate	89%	9,733	2.0	\$1,059	391
TOTALS:		AVERAGE % Reduction of targeted foodware: 97%	TOTAL # Reduced: 269,970 pieces	AVERAGE Payback Period: 2 months	TOTAL Net Savings: \$1,713	TOTAL Waste Reduction: 920 lbs.

THE BOTTOM LINE

- \$1,713 in total annual net cost savings
- 269,970 disposable items reduced per year
- 920 pounds of annual waste reduction

Platescape pre-sanitizer



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.



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Recycling & Waste Reduction Commission
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