

CASE STUDY: Parra's



BUSINESS PROFILE

Name:

Parra's

Location:

Oakland, CA

Service Type:

Dine-in and take-out includes outdoor seating

Warewashing:

3-sink system, dishwasher



Parra's is a traditional Mexican restaurant in the heart of the Fruitvale. Their menu is authentic, and their specialty is their delicious tlayudas oaxaqueñas which the owner, Carlos, encourages everyone to try. The atmosphere is friendly, and everyone is welcome to stop in for a bite or take mole poblano home for the family.

Parra's was already using reusable foodware for their dine-in guests but were still relying on plastic straws and sauce cups. Replacing them with stainless steel reusable foodware will positively impact the community diverting over 41,000 pieces of harmful disposable plastics annually.

Changes to serviceware for less waste and more savings:

Plastic sauce cups	→	Stainless steel sauce cups
Plastic straws	→	Stainless steel straws

BEFORE and AFTER: Parra's replaced plastic straws and sauce cups with stainless steel reusable foodware.



THE BOTTOM LINE

- \$694 net annual savings
- 41,063 disposable items reduced per year
- 143 pounds of annual waste reduction
- 1.9 month payback period

“You brought some goodness to our restaurant! I tried the stainless-steel straws, and I really enjoy my jamaica drink now!... I am excited that this will help us save money.”

— Carlos Parra, Owner



Samara, Parra's Employee

RESULTS

RESULTS		PACKAGING IMPACTS			COST IMPACTS	
Disposable Product Replaced or Minimized	Recommendation Implemented	Percent Disposable Reduction	Annual Quantity of Disposable Product Reduced	Annual Waste Reduction (lbs.)	Payback Period (months)	Annual NET* Cost Savings After Payback Period (\$)
Disposable 1.5 oz. plastic sauce cups**	4 oz. Stainless steel sauce Cups	75%	22,813	110	1.2	\$365
Disposable 10.25" plastic straws**	8.5" Stainless steel straws	75%	18,250	34	2.7	\$329
TOTALS:		75%	41,063 pieces	144 lbs.	1.9 months	\$694

*Net Cost Impact considers any upfront and ongoing costs associated with the purchase and care of reusable items and capital improvements needed to carry out ReThink Disposable's recommendations. Net cost savings are based on avoided disposable foodware purchases

**The restaurant continues to use single use foodware for takeout orders.

ReThink Disposable is a program of Clean Water Action and Clean Water Fund conducted in partnership with local organizations, 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



Tel. (415) 369-9160
 ReThinkDisposable@cleanwater.org
www.rethinkdisposable.org

