



DATE: February 13, 2020
TO: Planning and Administration Committee
FROM: Meri Soll, Senior Program Manager
SUBJECT: Reusable Food Ware Systems Presentation

SUMMARY

At its January, 2020 meeting, the Waste Management Authority Board directed staff to pursue research and pilot projects to better understand the challenges of implementing reusable food ware at dining establishments in Alameda County. In addition to that research, staff has connected with organizations conducting their own projects, three of whom will present their experiences at the February Programs and Administration Committee meeting.

DISCUSSION

A critical factor in addressing food ware litter and waste is to reduce consumption of all types of single-use food ware, not just move from one type of single-use product to another. The following entities are currently operational in the Bay Area and were selected to provide the Board with an overview of the types of reusable food ware systems that are starting to develop locally. These businesses will provide presentations on the systems they have developed and participate in Q&A with committee members.

Dishcraft: Full-service dishwashing solution with daily delivery of reusable food ware.

Vessel Works: Reusable cup service. Using a web-based platform, customers check out stainless steel reusable cups for no charge at participating eating establishments. Cups returned within five days to a street side or in-house return kiosk.

Dispatch Goods: In conjunction with restaurants and consumers, Dispatch Goods is pilot testing a simple circular system of reusable stainless steel food ware.

RECOMMENDATION

This item is for information only.