

Savor Sustainability: Tips for Creating an Earth-Friendly Dining Experience

Follow these simple guidelines to minimize waste when eating from your favorite place.



67% of street litter comes from disposable food and beverage packaging. If the "throw-away" lifestyle persists, there could be more plastic than fish in the ocean by 2050.

REDUCE

REUSE

RECYCLE



Straws for Dine-In or To-Go

Skip it or bring your own made from sustainable materials

Prevent jewelry tangling by threading chains through drinking straws before clasping.

✗ Straws can't be recycled at this time



To-Go condiments and silverware

Skip it

Great for bagged lunches, camping, stocking the office kitchen

✗ Plasticwear is not recyclable at this time



Beverages



Bring a refillable mug to the coffee shop. Opt for drinks in glass or paper boxes.

Use plastic bottles to make a bird feeder or watering can.

✓ Plastic, Glass, Aluminum, and single use cups, without lid and straw into curbside recycling; for best results, bring glass to transfer station.



To-Go Containers

Bring your own for dining in leftovers

Save the containers for your home made leftovers, bringing cookies to a friend, storing arts and crafts.

✗ Black plastic containers are not recycled in CT
✓ All other to-go containers into curbside recycling



To-Go Bags

Skip it

Shoe bag for travel, line trash bins, pick up after your pooch.

✓ Bring to the monthly recycling drive or to your local grocery store or other participating plastic film recycling location.

Reduce waste, save money, and support the environment by opting for reusable cutlery. Plastic utensils are rarely recyclable through curbside programs, and since 98% of U.S. takeout are consumed at home or work, using reusable cutlery is a practical choice.

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