

Sponsors:



Organiser :



ECF SAY NO to “Disposables”- Less Disposables to reduce waste
“Zero dine-in disposable utensils charter”

Statement of Commitment

We understand and agree that-

- Hong Kong has an imminent waste problem, existing landfills will be soon saturated. Nowadays, 1.41 kg municipal solid waste is disposed daily per capita
- In 2016, waste plastics is the third constituent of municipal solid waste, with a daily disposal quantity of 2132 tonnes (21 % of the municipal solid waste)
- Once plastic is disposed at landfill, it may not be fully decomposed over hundreds of years
- Both production and decomposition of plastic will pollute the environment
- Disposable utensils are likely to be disposed at landfills because they are hard to clean and recycle after use

Implementation

In order to reduce disposables from restaurants, we are committed to-

- Avoiding the distribution of disposable utensils to dine-in customers
- Refraining from providing disposable items to the customers, such as plastic straw, paper tray-liners, plastic stirring stick, etc
- Using washable utensils and containers within the dine-in area
- Encouraging customers to bring their own utensils, offering discounts if possible
- Considering cooperation with dish-washing companies if there is a lack of scullery facilities

Through providing less disposables and enhancing environmental considerations in operations, staff and customers can rethink the seriousness of waste problem, and establish “no disposables” practice.

Signature: _____

Restaurants Name: _____

Date: _____

Contact Information
Person-in-Charge:
Email Adress:
Tel:
Address:

Sponsors:



Organiser :



ECF SAY NO to “Disposables”- Less Disposables to reduce waste
Zero Dine-in Disposables Charter

All restaurants and management companies in Hong Kong are invited to sign the Zero Dine-in Disposables Charter. Details of charter can be viewed at <http://greensense.org,hk/no1off>, the list of participated restaurants/companies is shown on the website for customers' consideration.

Target and Action Plan

The following strategies are implemented in our restaurant to reduce disposables, including: (One or more options can be chosen)

- Using washable tableware
- Refraining from providing disposable tableware, such as plastic fork/knife/spoon, bamboo chopstick, etc
- Refraining from proactively providing disposables, such as disposable straw, toothpicks, paper tray-liners, tissue paper, disposable stirring stick and so forth.
- Using washable containers, such as cup, plate, bowl etc.
- Avoiding the use of disposable containers, such as foam food container, plastic cup, paper plate, disposable sauce container, etc
- Offering discounts to customers who bring their own utensil
- Banning the distribution of disposable plastic straw
- Monitoring the usage of disposables, and implementing timetable for reducing disposables
- Others (please specify: _____)

The following strategy will be implemented by _____(date) to reduce disposables, including: (One or more options can be chosen)

- Using washable tableware
- Refraining from providing disposable tableware, such as plastic fork/knife/spoon, bamboo chopstick, etc
- Refraining from proactively providing disposables, such as disposable straw, toothpicks, paper tray-liners, tissue paper, disposable stirring stick and so forth
- Using washable containers, such as cup, plate, bowl, etc
- Avoiding the use of disposable containers, such as foam food container, plastic cup, paper plate, disposable sauce container, etc
- Offering discounts to customers who bring their own utensil
- Banning the distribution of disposable plastic straw
- Monitoring the usage of disposables, and implementing timetable for reducing disposables
- Others (please specify: _____)

Restaurant could first set up an implementation timetable; the improvement progress can be clearly seen by customers. We will monitor the restaurants regularly.