

5 KEY TIPS FOR SUCCESS WITH REUSEABLE FOODWARE

1. Let customers know we've made the switch to reusables. Be proud that we're doing something that's better for the environment and provides a better dining experience.
2. Keep the dining area clean and ensure all used dishes are returned to the kitchen frequently.
3. Don't stack wet cups or dishes. Make sure they are completely dry before they are stacked.
4. Wash hands frequently and before touching clean items, especially after handling dirty dishware.
5. Keep the area where dishware is stored clean and organized for easy access. Let the manager know if we need more of specific items or sizes.

