

GUIDE FOR RESTAURANTS

Explore waste reduction strategies tailored for your unique business in Boise. This list is just the beginning—feel free to adapt any of these strategies to what works best for your restaurant.

CONDUCT A WASTE AUDIT

- Assess your restaurant's waste generation and disposal practices to identify areas for improvement and set waste reduction goals.

AVOID DISPOSABLES AND OFFER INCENTIVES FOR REUSE

- Minimize single-use serveware and encourage reusable alternatives. Consider offering incentives, like discounts, for customers who bring their own containers or cups.

SOURCE ITEMS LOCALLY

- Support local farmers and suppliers to reduce packaging waste from long-distance transportation.

OPTIMIZE PORTION SIZES

- Optimize portion sizes to reduce food waste while ensuring customer satisfaction. Offer flexible serving options, such as half-portions or sharing plates.

REPURPOSE LEFTOVER FOOD

- Repurpose leftover food through donation or creative menu planning.

SIGN UP FOR A COMMERCIAL ORGANICS SERVICE

- Utilize [commercial organics services](#) to divert food scraps and organic waste from landfills, turning them into compost or animal feed instead.

SIGN UP FOR GLASS RECYCLING

- Start glass recycling for jars and bottles at a low monthly price to divert glass waste from landfills and retain the material for local use.

DON'T BAG YOUR RECYCLING

- Place recyclables directly into recycling bins without bagging them to avoid contamination and ensure proper processing.

EDUCATE EMPLOYEES AND CUSTOMERS

- Provide training to staff on waste reduction practices and engage customers through educational materials and signage.

NEED ADDITIONAL ASSISTANCE?

- Sign up for a free on-site Waste Evaluation from Curb It! Our experts can help customize waste reduction solutions for your restaurant.
- [Business and Apartment Programs | City of Boise](#)