

Reducing Single-Use & Takeaway Items Guide

Product alternatives guide for Toronto food service businesses

The City of Toronto remains committed to helping residents and businesses reduce waste and litter from single-use and takeaway items. Reducing single-use and takeaway items supports the City's [Long Term Waste Management Strategy](#) and aspirational goals of a zero waste future and circular economy.

The City's Single-Use and Takeaway Items Reduction Strategy targets reducing single-use and accessory items made from all types of materials, not just plastics. Single-use and takeaway items require valuable

resources and energy to produce, collect and dispose of. These items often end up in landfill or as litter, which can pose risks to the environment and animals.

We would like to thank Toronto residents and businesses for their feedback and support for waste reduction heard during the City's public consultations on single-use and takeaway items in 2018, 2019 and 2022, as well as for their waste reduction efforts to date and moving forward. Together, we can keep more waste out of landfill and benefit the environment.



CUPS

Cold Beverages | Hot Beverages

CONTAINERS

Hot and/or Wet Prepared Food | Dry Prepared Food

ACCESSORY ITEMS

Utensils | Other

BEST ✓

Reusable ✓

- Accept reusable cups from customers
- Provide reusable cups for dine-in service
- Choose durable reusable cups that can withstand repeated cleaning according to Toronto Public Health standards
- Consider a deposit-return or cup-sharing program
- Choose durable reusable cups that can be recycled at end of life



Reusable ✓

- Accept reusable containers from customers
- Provide reusable serviceware for dine-in service
- Consider membership in a container-sharing program or offering your own branded reusable containers for sale
- Choose durable reusable containers that can withstand repeated cleaning according to Toronto Public Health standards
- Choose durable reusable containers that can be recycled at end of life



Reusable ✓

- Distribute only upon request
- Provide reusable utensils, including chopsticks, for dine-in service
- Serve condiments such as ketchup and mustard in reusable cups or dispensers



GOOD ✓

Recoverable ✓

- Choose cups that are made with a single plastic such as High-Density Polyethylene (HDPE), Polyethylene terephthalate (PET) and Polypropylene (PP) or paper fibre material, not lined or layered with other materials
- Choose recyclable plastic lids
- Choose cup sleeves made with recyclable paper
- Check with your waste collection service provider to ensure any alternatives are accepted by them in their recycling or organics program



Recoverable ✓

- Choose aluminum containers and recyclable lids
- Choose products made from a single plastic such as High-Density Polyethylene (HDPE), Polyethylene terephthalate (PET) and Polypropylene (PP) or paper fibre material, not lined or layered with other materials
- Check with your waste collection service provider to ensure any alternatives are accepted by them in their recycling or organics program



Recoverable ✓

- Distribute only on request
- Use paper straws that are not lined with other materials such as plastic
- Check with your waste collection service provider to ensure any alternatives are accepted by them in their recycling or organics program



AVOID ✗

Problematic materials ✗

- Avoid cups and lids that are labelled as compostable or biodegradable
- Avoid black plastic and foam cups and lids



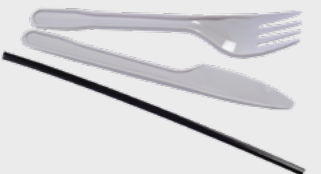
Problematic materials ✗

- Avoid containers and lids labelled as compostable or biodegradable
- Avoid foam and black plastic containers



Problematic materials ✗

- Avoid single-use plastic utensils (any colour)
- Avoid utensils labelled as compostable or biodegradable
- Avoid pre-packaged single-use utensils bundled with other items such as napkins



[Federal Single-Use Plastic Prohibition Regulations](#) introduced restrictions on

- checkout bags, cutlery, foodservice ware, stir sticks and straws starting December 20, 2022
 - ring carriers starting June 20, 2023
- flexible straws packaged with beverage containers starting June 20, 2024

Quick Facts

- **Reusable products are the lowest waste option.**
- **Paper products coated with plastic or wax cannot be composted in the City's Green Bin organics program or recycled in the City's Blue Bin recycling program. These products should be disposed of in the garbage unless otherwise advised by your waste collection service provider.**
- **Most paper fibre products are compatible with the City's Green Bin organics program if soiled with food or drink residue.**
- **Compostable and biodegradable plastic items, such as cups, containers and utensils, are not accepted in the City's Green Bin organics program or Blue Bin recycling program. These products should be disposed of in the garbage unless otherwise advised by your waste collection service provider.**

Resources

City of Toronto customers can check the Waste Wizard at toronto.ca/wastewizard or via the TOwaste app to find out if alternative products are accepted in the City's Blue Bin recycling and Green Bin organics programs.

Learn more about why compostable and biodegradable products are not accepted in the City's organics and recycling programs at toronto.ca/single-use.

For more ReduceWasteTO Reducing Single-Use program information and resources, visit toronto.ca/reducingsingleuseprogram.

For more information on the Federal Single-Use Plastic Prohibition Regulations, including guidance documents and fact sheets, visit <https://www.canada.ca/en/environment-climate-change/services/managing-reducing-waste/reduce-plastic-waste/single-use-plastic-overview.html>

Disclaimer: This guide is not intended to provide information about food safety practices nor provide legal advice on applicable food safety laws and requirements. All premises that manufacture, process, prepare, store, handle, display, distribute, transport, sell or offer for sale food must comply with the [Ontario Food Premises Regulation \(O.Reg 493/17\)](https://www.ontario.ca/laws/regulation/09043) under the Health Protection and Promotion Act.