

As of **July 15th 2024** the use of **single-use food serviceware made with hard to recycle plastics will be banned** in accordance with the next phase of BC's Single-Use and Plastic Waste Prevention Regulation.

These regulations emphasize the importance of sustainable practices in the food service industry, particularly concerning takeout and delivery services.

This package aims to help your business comply with these guidelines and adopt sustainable practices. It includes:

- Information on the provincial Single-Use and Plastic Waste Prevention Regulation
- Next steps for waste reduction in the work place
- Free signage and resources including sample poster

By implementing these guidelines and best practices, your business can comply with regulatory requirements and positively support Whistler's efforts to achieve zero waste.

If you have any questions or need further assistance please contact: zerowaste@whistler.ca

WASTE REDUCTION PACKAGE

FOR WHISTLER BUSINESSES

A partnership between AWARE and the Resort Municipality of Whistler, working to reduce waste and achieve zero waste goals.



Resort Municipality
of Whistler

As of July 15th 2024 the use of single-use food serviceware made with hard to recycle plastics will be **banned** in accordance with the next phase of BC's Single-Use and Plastic Waste Prevention Regulation.

- Banned items include any: bags, cutlery, cups, lids, and take out containers, made from biodegradable plastic, compostable plastics, and oxo-degradable plastics

NEXT STEPS FOR WASTE REDUCTION IN THE WORKPLACE

SINGLE-USE ITEMS



- Avoid the use of banned single-use food serviceware
- Store disposable items like wooden cutlery and paper straws behind the counter to minimize waste, distributing them only upon customer request
- Consider additional fees for a take-away cup/box and offer discounts for people who bring their own reusable cup/box

PURCHASE POLICIES



- Bulk ordering (no tiny sachets)
- Align purchasing with the Sustainable Takeout Guide

STAFF + CUSTOMER ENGAGEMENT



- Inform your customers about the products you use and how they can dispose of them correctly (see poster example on page 2)
- Inform staff of waste reduction efforts and build waste management and tracking duties into daily checklists

FOOD WASTE



- Tracking food spoilage and waste and adjust orders and portion sizes accordingly
- Donate unused food to Whistler Community Services Society
- Ensure there is a 'Food Scraps + Organics' bin readily available for both staff and customers

INTERNAL "GREEN TEAM"



- Designate a representative who is responsible for keeping up to date on policies regarding waste and provides guidance on best practices to their team

TRACKING AND AUDITS



- Track and analyze the weight of waste your business generates daily, monthly, and annually (fish/luggage hooks for measuring waste when bins are emptied)
- Conduct a waste composition audit to determine current diversion rate, levels of contamination, and opportunities for improvement

QUICK TIPS FOR SUCCESS:

- **Get to know your products:** Are they compostable, recyclable, or destined for the landfill? Remember, clean recyclables are the key to recycling success!
- **Be a hero for your customers:** Design a poster to show them where each item belongs in Whistler's + your businesses disposal system.
- **Skip the tape and stickers on compostables:** stickers are plastic and they don't compost!
- **Offer disposal options:** Separate bins for recyclables, compost, and garbage, clearly labeled for easy customer use
- **Condiments are superpowers:** offer them only when requested to cut down on waste.

EXAMPLE POSTER

HEY, AWESOME CUSTOMER... KNOW BEFORE YOU THROW



FREE SIGNAGE

Signage is available for all streams and is intended to be used in commercial & residential settings from waste management rooms to customer facing waste stations.



OTHER RESOURCES AVAILABLE

There are many other free resources available to help your business adhere by the new regulations:

Single-Use Plastic Regulations



How to Achieve Zero Waste in Whistler Restaurants



Compostable Plastics Need to Know



Sustainable Take-Out Guide



FOR MORE INFO ON THE NEW REGULATIONS: GOV.BC.CA/REUSE