



# ADOPT THE FOLLOWING BEST PRACTICES

in your place of business

**SINGLE-USE ITEMS**  
AFFECTED BY THE NEW BY-LAW

## CONTAINERS AND LIDS

### ► DINING IN

- Provide reusable dishes (ceramic, glass, etc.).

### ► TAKEOUT AND DELIVERY

- Encourage customers to bring their own containers.
- Develop or join a returnable container program.
- Prioritize using recyclable rather than compostable options.
- Use containers that are the right size for their contents (avoid using containers that are too large).
- Choose to use a lid made of the same material as the container it covers to make sorting easier at the end of its lifecycle.
- Inform customers about proper waste sorting: in the recycling bin if empty and all food residues (pieces) have been removed, or in the brown bin if it is not possible to remove all of the food (or if containers are soaked with food).
- Prioritize using edible cones when serving ice cream.

#### Refer to

- The summary sheet by Éco Entreprises Québec – Best Practices for Packaging [Fast food and takeout items \(French only\)](#)
- RECYC-QUÉBEC App [Ça va où ?!](#)

## CUPS GLASSES AND LIDS

### ► DINING IN

- Provide reusable cups and glasses.
- No lids.

### ► TAKEOUT AND DELIVERY

- Encourage customers to bring their own containers.
- Develop or join a returnable container program.
- Prioritize using recyclable options.
- Use containers that are the right size for their contents (avoid using containers that are too large).
- Inform customers about proper waste sorting: always in the recycling bin once emptied and separated from its lid.
- Provide lids only upon request or make them available to customers.
- Choose to use a lid made of the same material as the container it covers to make sorting easier at the end of its lifecycle.
- Inform customers about proper waste sorting: always in the recycling bin.

## STROWS UTENSILS AND STIR STICKS

### ► DINING IN

- Provide them only upon request.
- Provide reusable utensils. Make them available to customers and provide a small bin to collect them after they've been used.
- Eliminate straws by adapting drink containers or how they are presented, as needed.
- Provide reusable straws that are easy to clean (large, made of stainless steel).
- Eliminate stir sticks by stirring the product before handing it to the customer.
- Inform customers that stir sticks need to be composted.

### ► TAKEOUT AND DELIVERY

- Provide them only upon request.
- Include an option to purchase them when ordering online.
- Inform customers that utensils need to be composted.
- Eliminate straws by adapting drink containers (example: lids with a pour spout).
- Inform customers that straws need to be composted.

## TRAYS

### ► TAKEOUT AND DELIVERY

- Encourage customers to bring their own containers.
- Develop or join a returnable container program.
- Inform customers about proper waste sorting: in the recycling bin if empty and all food residues (pieces) have been removed, or in the brown bin if it is not possible to remove all of the food (or if containers are soaked with food).

#### Refer to

- The summary sheets by Éco Entreprises Québec – Best Practices for Packaging  
[Fresh fruit and vegetables \(French only\)](#)  
[Refrigerated meat, fish and cold cuts \(French only\)](#)

## PLATES

### ► DINING IN

- Provide reusable plates.

## BAGS

### ► DINING IN

- Encourage customers to bring their own bags.
- Provide them only upon request for an additional fee.

### ► TAKEOUT AND DELIVERY

- Reuse containers and packaging sent by suppliers.
- Prioritize using paper bags made from post-consumer recycled content.
- Inform customers about proper waste sorting: in the recycling bin if empty and all food residues (pieces) have been removed, or in the brown bin if it is not possible to remove all of the food (or if containers are soaked with food).



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## SINGLE-USE ITEMS NOT AFFECTED BY THE NEW BY-LAW

### INDIVIDUAL CONTAINERS OF MILK, CREAM

#### ▶ DINING IN

- Provide them only upon request.
- Provide them in self-serve formats (example: insulated thermoses with pour spouts, reusable containers with pour spouts).

#### ▶ TAKEOUT AND DELIVERY

- Provide them only upon request.

### INDIVIDUAL PACKETS OF SUGAR, SALT, AND OTHER CONDIMENTS

#### ▶ DINING IN

- Provide them only upon request.
- Provide them in self-serve formats (reusable containers with pour spouts).
- Prioritize using small reusable condiment containers.
- If providing reusable containers for condiments is not feasible, use small paper cups.

### NAPKINS

#### ▶ DINING IN

- Provide them only upon request.
- Prioritize using washable napkins.

#### ▶ TAKEOUT AND DELIVERY

- Include an option to purchase them when ordering online.
- Prioritize using single-use napkins made from post-consumer recycled content.
- Inform customers that napkins need to be composted.

### FOOD WRAP, POUCH OR SHEET

#### ▶ TAKEOUT AND DELIVERY

- Encourage customers to bring their own containers.
- Choose to use recyclable wrap: made of water-repellent paper or doubled with a water- or bio-based plastic laminate.

### PLASTIC WRAP

#### ▶ IN KITCHENS

- Choose to use large stainless steel containers with reusable lids made of silicone or hard plastic.
- Use reusable covers with elastics (harder to clean than rigid covers).
- Choose to use a compostable plastic wrap if your kitchen has access to organic waste collection.