Foodservice packaging is more than just a convenience. It plays an important and ever-increasing role in our daily lives. Americans spend roughly 50 percent of their food budget in restaurants — and they’re using foodservice packaging when they take home leftovers, order takeout or pick up ready-to-eat foods.

**SANITARY**

**Why is foodservice packaging sanitary?** Used only once, it:

- Reduces the spread of infectious disease.
  » Provides a measure of protection from personal contact.
- Decreases the likelihood of foodborne illnesses.
  » Multiple studies conducted at foodservice operations by health departments prove that single-use packaging is more sanitary than reusable options. Reusable foodservice items had “higher microbiological levels then disposable items” and “higher than acceptable bacterial counts.”
- Is supported by the U.S. Food and Drug Administration.
  » FDA’s Food Code spells out sanitary and health benefits of single-use foodservice items and mandates their use in certain circumstances. For example, “In situations in which the reuse of multi-use items could result in...”
FOODSERVICE PACKAGING: THE BENEFITS

WHAT IS FOODSERVICE PACKAGING? Foodservice packaging refers to single-use cups, containers, bags, wraps, cutlery, etc., used by restaurants and other establishments that offer prepared foods and beverages. These items, made from a variety of materials like paper, plastic and aluminum, allow foodservice operators to serve their customers in a sanitary, convenient and economical manner.

foodborne illness to consumers, single-service and single-use articles must be used to ensure safety.” Learn more here.

COST-EFFECTIVE

How is foodservice packaging cost-effective? It:
• Saves on equipment and supplies.
  » Expensive dishwashers and other support equipment, such as racks, carts, shelving, bins, etc., aren’t required. And, there is no need to buy new glasses, ceramics and silverware when existing stock is broken, damaged or stolen.
• Saves on labor.
  » Eliminate the need for additional labor to scrape, wash, rinse, dry and store reusable items.
• Saves on storage space.
  » Compact, nested and efficient foodservice packaging takes up less space than their reusable counterparts.

CONSIDERING A SWITCH TO REUSABLES IN AN EFFORT TO SAVE MONEY? Be sure to include new equipment purchases; increased utility costs; reordering broken, damaged, stolen or accidentally discarded items; and higher “back of house” payroll costs as additional labor will be needed.

SAFE

Why is foodservice packaging safe? It:
• Reduces workplace hazards.
  » Foodservice packaging is lightweight, thus no heavy dishware to move. This helps reduce potential accidents, back injuries and insurance costs in foodservice operations.
  » Foodservice packaging means no chipped or broken crockery and glassware that can cause cuts and scratches. There’s no fear of shattering.
• Is regulated by government entities.
  » Foodservice packaging materials are evaluated by regulatory agencies such as the U.S. FDA and Health Canada to ensure materials meet stringent safety standards.

DID YOU KNOW? FPI co-sponsors the Crumbine Consumer Protection Award, which honors local environmental health jurisdictions that demonstrate outstanding food protection services to their communities. The award is named for renowned public health physician Dr. Samuel Crumbine, who campaigned successfully to eradicate the use of the common cup.
**CONVENIENT**

How is foodservice packaging convenient? It:

- Allows foods and beverages to be consumed anywhere.
  - Foodservice packaging lets customers enjoy meals and snacks anywhere in a safe, convenient manner.
  - Compact, lightweight packaging is easy to carry.
- Keeps hot foods hot and cold foods cold.
  - Single-use packaging can offer excellent insulation to keep foods and beverages at the desired temperature, not only increasing customer satisfaction but also helping to protect it from foodborne disease.
- Promotes a brand.
  - Customized packaging becomes a walking billboard, which can help drive sales.

**RESOURCE-EFFICIENT**

How does foodservice packaging help with resource efficiency? It:

- Reduces water and energy.
  - Using foodservice packaging reduces operators’ consumption of water and energy resources needed to wash reusables.
- Lessens the use of virgin raw materials.
  - When recycled, the materials found in foodservice packaging can be turned into new products made with recycled content.

**PROMOTIONAL**

How can foodservice packaging be promotional and used as a communications tool? It:

- Conveys important messaging.
  - Foodservice packaging can get key messages, such as reheating instructions or nutritional information, literally into the consumer’s hands.
  - Packaging can communicate post-use messages, such as “Don’t litter” or “Please recycle or compost.”

**DID YOU KNOW?**

Outside of restaurants, public foodservice establishments such as hospitals, nursing homes, sports stadiums, mess halls, schools, universities and more have the flexibility to serve hundreds or thousands of people daily due to foodservice packaging.

**DID YOU KNOW?**

Many foodservice packaging items can be recycled and / or composted. Go to www.fpi.org/environmental-stewardship to learn more about what the industry is doing to increase the recovery of these valuable materials.