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|  <p><b>takeout without TAKE ACTION!</b></p> <p><b>10 (of the many) things a restaurant can do to significantly reduce waste</b></p>   |  <p><b>ReFuse</b><br/>UNNECESSARY STUFF</p> <p><b>BYOR</b></p> <p><b>ReTake</b><br/>YOUR OWN REUSABLES</p> <p><b>ReConsider</b><br/>YOUR HABITS</p> <p><b>takeout without</b></p> <p>Join the campaign to reduce restaurant waste!</p> <p>FILL YOUR STOMACH. NOT THE LANDFILL.</p> <p><a href="http://www.takeoutwithout.org">www.takeoutwithout.org</a></p> |
| <ol style="list-style-type: none"> <li>1. Join <a href="http://www.takeoutwithout.com">www.takeoutwithout.com</a></li> <li>2. Use reusables instead of disposables for everything possible</li> <li>3. Use compostable, safe options for your required disposables</li> <li>4. Reduce the amount of packaging to what is only absolutely necessary</li> <li>5. Sell smart &amp; safe solutions (reusables) such as bottles, containers, straws, bags etc.</li> <li>6. Incent your customers to bring/use reusables by offering a discount or something for free</li> <li>7. Recycle and compost on site</li> <li>8. Donate surplus food to a community meal service or directly to those in need</li> <li>9. Applaud yourself! Change comes from without</li> <li>10. Pass this on to others and encourage them to be a TOWO champion</li> </ol> |   |


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