# Plastic Food Packaging Reduction at Mein Bowl and The Rig

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Dr. Yanting Guo, Julia Harris, Jalin Marston, Sadia Aurna, Adam Naayers, Gabrielle McCracken, James Wimer and Mikahla Conrad

# Overview

In an effort to reduce plastic container usage at the refinery, the usage was observed, and based on the findings, staff procedures and packaging material were changed for the purpose of the study, in hopes that these practices could continue.

# Understanding the problems

Ocean plastics and bioaccumulation

Incorrect recycling --> strain on landfills

Economic sustainability







# **Objectives**

- Reduce plastic generation/waste
- Improve Sustainability
- Become more cost efficient
- Educate
- Encourage and support change

#### Methodology:

- Study food packaging use
- Hypothesis
- Baseline studies: Field observation of consumer behavior
- Designing the trial
- Implementing the trial and observe changes





# Baseline Findings: Dine In > To-go



# Baseline Findings: Mein Bowl is the most popular



# Baseline Findings: Dine in vs. To-go at Mein Bowl



Baseline Finding: The Rig uses 7360 pc/yr unrecyclable containers



# **Proposed Changes**

Mein Bowl

• Give lids only upon customer request



# **Proposed Changes**

#### The Rig

- Substitute non-recyclable packaging with compostable
- Provide sauce only when customers ask, saving portion cup use.

In our effort to reduce plastic waste at The Rig, SOUR CREAM will ONLY be given upon request for the Loaded Ring Wings and Loaded Ring Fries. Additionally, please inform the cashier if you do not want RANCH or MARINARA with your Mozzarella Sticks or Fried Pickles.



Thank you.



## **Plastic Waste Reduction**

 Mein Bowl Lid reduction of 69.9%, equal to 11,200 pieces of plastic per year  Compostable products at The Rig will save 7360 pieces of plastic from landfills per year

## Waste Reduction: Pounds Saved from Landfill

Mein Bowl:117.8 lbs/year

The Rig:
99.9 lbs/year

\*These were both based on a 32 week year because that is the approximate amount of time school is in session.

# **Cost Savings**

Mein Bowl

The Rig

• \$3920 / year • \$77 in savings

#### Total Savings \$3997

The cost savings differ greatly because Mein Bowl removed one plastic product by approx. 70%, while The Rig substituted current product with a similar price alternative.

**Project Outcomes** 

## **Plastic Waste Reduction**

- Less lids used at Mein Bowl —> less lids going to landfill
- Possibility of fewer portion cups given out at The Rig
- No more plastic food packaging waste from The Rig
  - Exception: portion cup lids

# **Cost Savings**

- Cheaper to use compostable packaging than previous plastic packaging at The Rig
- Reduced lid use at Mein Bowl —> reduced cost
- \$3997 saved per year

# Simpler Waste Disposal

- All compostable packaging has the same disposal outlet
  - Customers don't have to wonder what material gets disposed where
- Less education necessary

# **Trial Expansion**

- Changes can continue at Mein Bowl and The Rig
- Change in procedures and packaging can be implemented throughout the Refinery

# **Project Limitations**

School shutdown due to COVID-19	• Resulted in only a one-week trial
Customer feedback	• Dissatisfaction could inhibit permanent changes
Customer behavior	• Many customers don't properly dispose waste, limiting choice of sustainable alternatives.
Private restaurant ownership makes change difficult	<ul> <li>Savings only for that restaurant, not UF</li> <li>Coordination between multiple parties</li> </ul>

# **Recommendations for Further Research at The Rig**

- Project limitation: observers weren't close enough to The Rig
- Challenging to track the changes made this time
- In the future:
  - Be physically closer to restaurant during observations
    - Hear/see what people order
  - Compare data between observations and Dining Services

# Future Steps: Mein Bowl and The Rig

- 1. Trial to permanent in Mein Bowl and The Rig
- 2. Mein Bowl becomes example for The Refinery
- 3. Identify other plastic waste in these restaurants

# **Future Steps: UF Campus**

- 1. Continuation of waste reduction in The Refinery
- 2. Switch to all compostable and/or recyclable packaging in Refinery
- 3. Expansion to Henderson Dining Hall
- 4. Anaerobic digester