

South Portland Sustainable Food Business Pledge Program

Food businesses that pledge to implement or transition to at least 3 of the following 6 sustainable practices this season will be listed in our publicity campaign, and will be given door decals for display and digital logos to use in their marketing.

1. Not use **Plastic Straws** or **Plastic Drink Stirrers**.

~~2. Not use **Foam** (Polystyrene, Styrofoam™) to-go containers, cups, bowls, or plates. They will use only to-go containers that are truly biodegradable in the marine environment – like paperboard, cardboard, or plant fiber – NOT compostable bioplastic.~~

~~3. Not use **Plastic Bags** for to-go orders.~~

4. Use reusable and washable **Cups, Plates, Bowls, & Utensils** whenever possible. If they need to use disposable products, whether in house or for take out, they will use plates & bowls that are completely biodegradable in the marine environment and compostable cups & utensils.

5. Not use non-compostable plastic **Garbage Bags**.

6. **Compost** food waste (or give to farmers), and if they use any compostable bioplastic disposable products that are discarded at the business, have them composted in a high heat composting facility.