

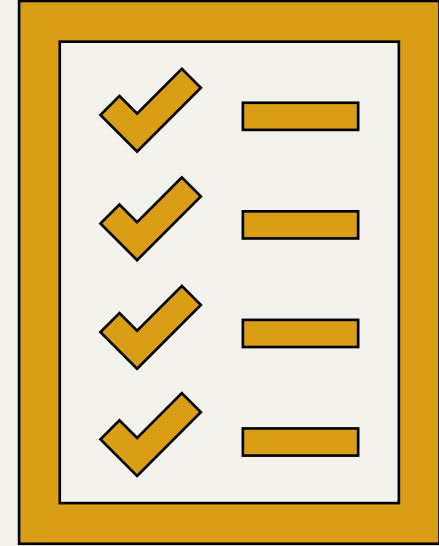
Reduce & Reuse Working Group

JANUARY 22, 2025
1 – 2:30 PM



Agenda

- Welcome and introductions
- MassDEP Updates
 - Deconstruction Workgroup
 - Reduce, Reuse, Repair Micro-Grants
 - Next area of focus: bulky items
 - BMPs for Reusable Takeout Containers at Food Establishments
- Featured Speakers
 - Caroline Vanderlip – Founder/CEO of Re:Dish
 - Maria Hall – Director of School Nutrition for Walpole School District
- Open discussion and announcements



Who's With Us Today



Janice Paré
MassDEP



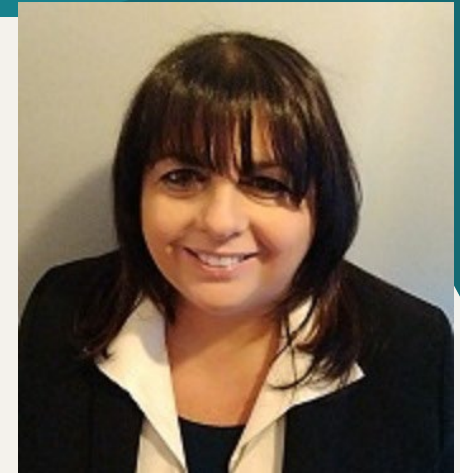
Leah Kelleher
MassDEP



Claudine Ellyin
Branch Chief
Commercial Waste
Reduction
MassDEP



Caroline Vanderlip
Founder/CEO
Re:Dish



Maria Hall
Director, School Nutrition
Walpole Public Schools

MassDEP Updates

MassDEP Deconstruction Workgroup

[R&R and Deconstruction Working Group Archive](#)



Meetings to Date




September 2022	Demystifying Deconstruction
December 2022	Inspiration and Practice: Taking Buildings Apart
March 2023	Reuse Markets for Building Materials
June 2023	Climate, Culture & Community: How Reusing Buildings Preserves Historic Spaces and Lowers Our Carbon Footprint
October 2023	Deconstruction is Happening! How MA Practitioners Capture the Value of Building Materials Before Demolition
January 2024	Pathway to Enable More Building Material Reuse & Deconstruction in MA
July 2024	Workforce Development in Deconstruction

Photo courtesy of The Building Deconstruction Institute/Dave Bennink

Next Steps

- Developing a workshop focused on deconstruction policy and how to get there.
- Solicitation for workshop facilitator has been posted.
 - In-person workshop tentatively scheduled for this spring.
 - Strategy for the workshop, goals, and deliverables will be communicated in pre-workshop meeting(s).

Join the Workgroup: Email leah.kelleher@mass.gov



**Next Area of Focus:
Bulky Items**

Priority Materials



Single-use
Packaging



Building
Materials



Textiles &
Clothing



Electronics



Household
Durable Goods



Business & Institutional
Furniture, Fixtures and
Equipment



Reuse and Repair is Already Happening Across MA



Recycling furniture. Rebuilding lives.



Reduce, Reuse, Repair Micro- Grants

For reuse and repair initiatives.

Recycling and compost projects NOT eligible.

Awards from \$3,000 (min) to \$10,000 (max) for short-term projects (less than a year).

Updated and enhanced [grant guidelines](#) now available on [Micro-Grant webpage](#).

Open to discussing ideas before the grant opens with those interested in applying.

Reduce, Reuse, Repair Micro- Grants

Important Dates

- **April 1** (10 – 11 a.m.) – MassDEP to host a virtual information session via Zoom.
- **April 15** – Application opens, and formal question period begins.
 - All questions must be submitted in writing to Leah Kelleher at leah.kelleher@mass.gov.
- **April 29** (5 p.m.) – Deadline for questions.
- **May 2** (5 p.m.) – Answers posted to website.
- **May 15** (5 p.m.) – Application deadline.

BMPs for Reusable Takeout Containers at Food Establishments

- RecyclingWorks MA coordinated working groups, 1-on-1 meetings, and gathered insight from stakeholders across the northeast
- 3 stakeholder WG sessions over 12 months
- Stakeholders included:
 - Massachusetts Department of Environmental Protection (MassDEP) Reduce and Reuse Working Group,
 - State and local health officials
 - Colleges and universities
 - Reusables organizations
 - Advocacy groups
 - Restaurant, retail, and food service industry establishments.
- DPH advised during development and reviewed the final guide
- **Posted in November 2024**



Who Should use this guide?



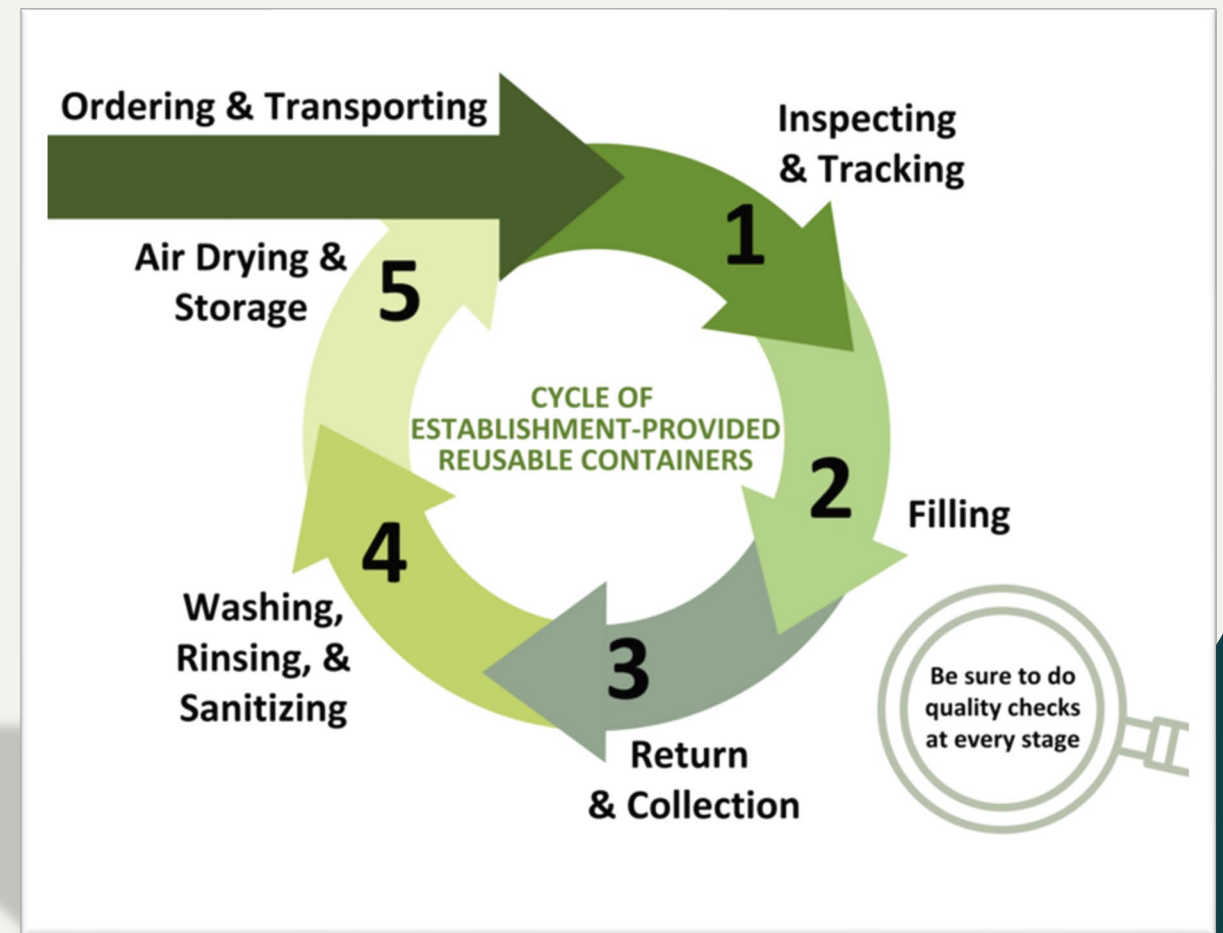
- Food establishments and stadiums utilizing single-use, to-go food containers and other disposable serviceware.
- Health department officials, recycling coordinators, organizations and advocacy groups industry associations, service providers, and vendors.

Promoted to Health Department contacts, MHOA Conference presentation, MEHA, RecyclingWorks MA newsletter, CET social media, SWAC, MAHB, working group participants, businesses while offering TA.

[Link: https://recyclingworksma.com/reusable-containers-guidance/](https://recyclingworksma.com/reusable-containers-guidance/)

What's next?

- Implementation Guide will be published in February 2025
- Checklist, interactive format designed as a tool for food establishments to organize process and serves as a resource to present during inspections, etc.



Featured Speakers



The Reusable Dishware Service

Caroline Vanderlip, CEO & Founder | cvanderlip@redish.com | 917.209.0072

Food Service Produces Significant Waste

NO single-use packaging, regardless of the material, is good for the environment

Why not?

The waste produced almost always ends up in landfill, and the relentless manufacturing of new items uses valuable natural resources and produces significant carbon emissions

With 1,000,000,000,000 single-use food service items used each year in the United States, the time to act is NOW.



Compostables have a **larger** carbon footprint than plastics, plus they release methane gas when in landfills.



Paper products often have a non-biodegradable liner.

¹[Upstream](#)

Reusables Represent a Unique Opportunity

- **Waste Reduction:** Significantly reduces the amount of waste produced (30%+) and therefore lowers expenses related to waste disposal
- **Daily Participation:** Empowers users to actively contribute to sustainability goals, fostering a sense of personal responsibility
- **Measurable Impact:** Delivers quantifiable improvements towards institutional sustainability targets
- **Public Perception:** Reinforces environmental commitment daily, enhancing perception and loyalty



Re:Dish Makes It Easy to Switch to Reusables

Re:Dish is **the full-service, scaled, reusable solution** that is designed to fit seamlessly into your existing operation.

No upfront costs.
No additional labor.
No additional resources.

How it Works:



DELIVERY

Re:Dish delivers clean dishes/cups/trays on a convenient schedule to ensure you always have enough inventory.



SERVICE

Food is served in Re:Dish dishes/cups/trays. Users return the dirties to a designated return bin.



COLLECTION

Re:Dish collects the dirties and takes them back to its facility to be washed, sanitized and repackaged for new use.

Re:Dish is Recognized as a Reuse Leader

- Established in 2020
- Built for scale: 75K reusables daily per line
- **Over 200,000 lbs of waste successfully diverted to date**
- WBE & WBENC-certified
- Facilities in Brooklyn, NY, Philadelphia, PA & Boston, servicing from Wilmington DE to Boston



Most Innovative Reuse
Company WINNER



Fast Company's World Changing
Ideas FINALIST



Sustainable Packaging
Innovation Award FINALIST



Best In Business List in
Sustainability WINNER

FAST COMPANY

Forbes



CRAIN'S
NEW YORK BUSINESS

Re:Dish is the proud recipient of a MA DEP Reuse and Recycling grant!

What Makes Re:Dish Unique?

Superior High-Volume Washing & Sanitizing

Washing thousands of reusables requires more than a traditional commercial dishwasher; it requires **specialized expertise** in equipment, facility, process, and product.

Re:Dish has developed **the data management and industrial warewashing facilities** to maximize performance and efficiency while ensuring the highest standards of safety and cleanliness.

[Watch video.](#)

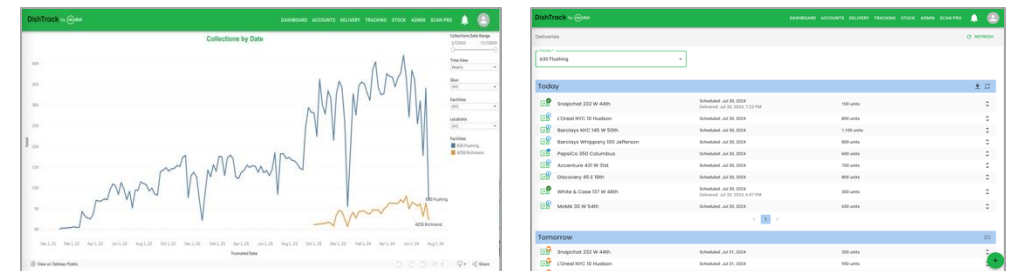
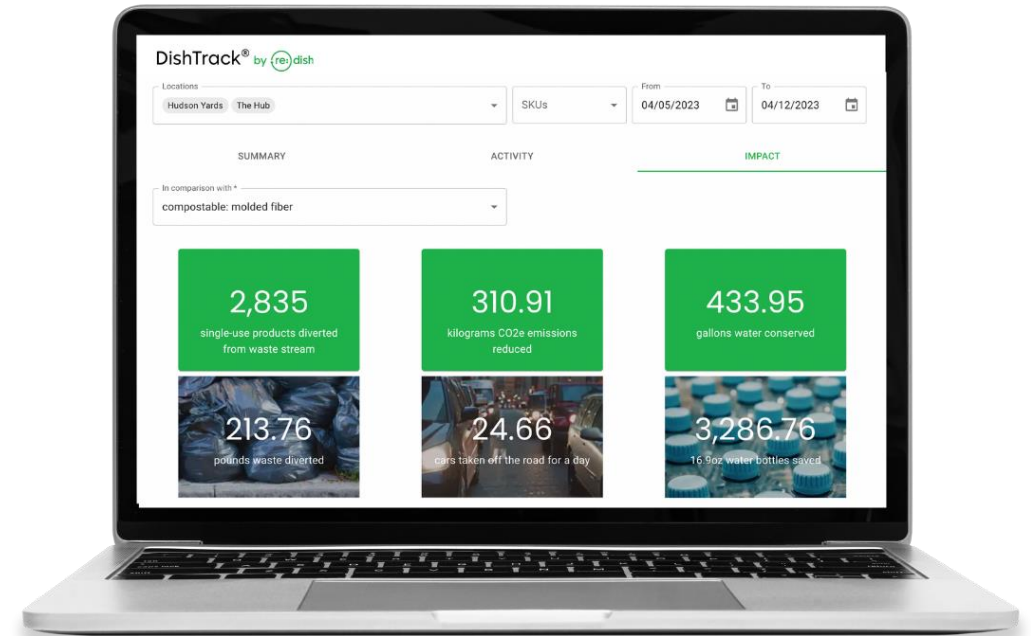


Meaningful Data with DishTrack

All Re:Dish clients have access to the DishTrack dashboard, which both streamlines operations and demonstrates the tangible benefits of switching to reusables.

DishTrack offers immediate access to key data points such as **inventory levels**, **delivery schedules**, and **environmental impacts**.

Re:Dish's vertically-integrated solution tracks the entire product lifecycle, going beyond waste diversion to also accurately report carbon emissions reduction and water savings, which can be used in **Scope 3 reporting**.



Unparalleled Support

Re:Dish's dedicated account team guides you from initial setup to continued engagement, focusing on education and purpose-driven activities to ensure program success.

- **Operational Support** complete with a detailed program manual outlining logistics and best practices
- **Comprehensive Media Kit** with signage, creative assets, and messaging recommendations
- **Monthly Impact Reports** and related signage to track and share progress
- **On-Site Events** designed to engage and educate diners throughout the partnership



A Range of Product Options to Meet Your Needs

Re:Dish's reusable polypropylene products are: made in the **USA**, BPA-free, and NSF certified. Plus, we're regularly expanding our product line so we can meet all food service needs.



Currently available:

- 9" x 9" clamshell
- 9" x 9" x 3-compartment clamshell
- 6" x 9" clamshell
- 5" x 5" clamshell
- 16-ounce round clamshell
- 16-ounce pleated hot/cold cup
- 12-ounce hot/cold cup (Q3 2025)
- 8-ounce round with separate lid
- 10" plate with 7.5" food well
- Boat with separate lid (Q1 2025)

Please note that Re:Dish can wash glass, PP, stainless and other 3rd party product as well!

Re:Dish Makes An Impact

The Environmental Impact Adds Up

500 users, each using 1 cup and 1 6x9 container each weekday. After 1 year:

WASTE DIVERSION



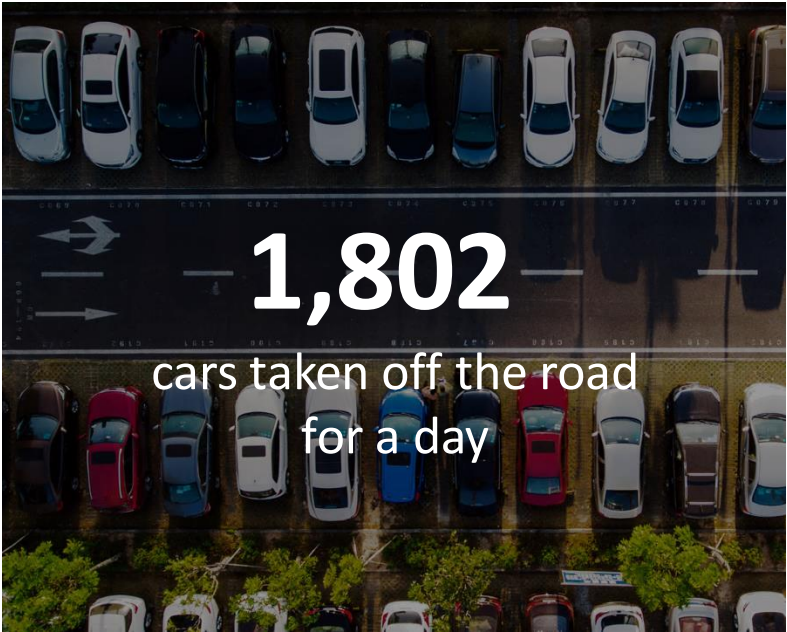
250,000 items

WATER SAVINGS



57,127 gallons

CARBON EMISSIONS



22,250 kg of carbon

Create Community Around Sustainability

"I started composting at home yesterday because of you guys."



76%

of employees have a more favorable view of their company because of the Re:Dish program.

Client feedback survey, 5 months post-launch (n=180)



"I almost cried when I saw this program. There is such a huge waste issue in NYC and I'm so glad my company is getting behind this."



Make the Switch to Re:Dish

Program Details: Pricing and Inclusions

Re:Dish is designed to be affordable and easily adoptable.

Straight-forward pricing

- **Flat per-use fee**
- **No management fees**

Program inclusions

- Unlimited inventory
- Delivery, collection, washing & sanitization
- Impact & inventory tracking
- User accountability software
- FOH & BOH training & education
- Communication materials
- Ongoing support to sustain engagement

The Re:Dish Difference

Re:Dish is more than a single-use alternative; it's a strategic advantage that has far-reaching impact.



**QUALITY,
DURABLE
REUSABLES**



**SIGNIFICANT
WASTE
REDUCTION**



**LOWERED
WASTE HAULING
COSTS**



**ENGAGED
USER
CULTURE**



**ENVIRONMENTAL
IMPACT
TRACKING**



**SCOPE 3
SUSTAINABILITY
METRICS**



**STREAMLINED
INVENTORY
TRACKING**

Re:Dish Today to Reshape Tomorrow.

Thank you.



Caroline Vanderlip, CEO & Founder | cvanderlip@redish.com | 917.209.0072

Walpole Public School

Maria Hall - Director Food and Nutrition Services

Introduction to Re:Dish Walpole Public Schools

- Introduction to Re:Dish partnership.
- Transforming sustainability within our schools.
- Reusable dishware provided for Walpole Middle School and one elementary school.
- Focus on reducing single-use packaging in cafeterias.
- Aligning with our commitment to sustainability and student education.



Why Re:Dish for Walpole Public Schools?

- **Affordable:** No upfront costs, set per-use fee.
- **Environmental Impact:** Reduced waste in landfills, promoting sustainability.
- **Student Empowerment:** Hands-on experience with sustainability.
- **Custodial Team Benefits:** Reduced trash and workload.
- **Great Partnership:** Professional, responsive team at Re:Dish.



Implementation Process

- Initial Decision:**

- Decided on the initiative focus.

- Stakeholder Engagement:**

- Met with stakeholders, leadership, and custodial staff.

- Goal Setting:**

- Agreed on reducing waste as the primary objective.

- Research and Planning:**

- Researched available options.
- Obtained quotes and signed a contract.

- Launch Preparation:**

- Developed ideas for the launch, incorporating student involvement.
- Utilized student ambassadors and morning announcements.

- Launch and Continuous Improvement:**

- Launched the initiative.
- Tracked progress and resolved issues as they arose.

Important Announcement: Switch to Washable Plates Starting Wednesday, December 11th

In our continued efforts to promote sustainability and reduce waste, we are excited to announce that starting Wednesday, December 11th, we will be transitioning to using washable plates in the cafeteria.

This change is part of our commitment to reducing non-organic waste, such as single-use plastic and paper products, that negatively impact the environment.

The shift to washable plates is an important step in our goal to minimize the amount of waste sent to landfills.

By using reusable plates, we can significantly reduce the amount of non-organic waste generated daily, helping to protect our planet for future generations.

Students will be directed to dump any remaining food off their plates and then place the plates in the designated receptacle for collection.

It is important that you do **not** throw the plate away, as this would defeat the purpose of the initiative and could result in additional costs for the program.

As students, you play a crucial role in this sustainability initiative.

Your participation in using these plates will make a big difference in achieving our waste reduction goals.

Together, we can make a meaningful impact on the environment and continue to build a more sustainable future.

Thank you for your support in making this important change!

How Re:Dish Works in Walpole Public Schools

- Dishware Supply: Reliable reusable plates and trays.
- Drop-off Bins: Convenient return points in cafeterias and common areas.
- Cleaning & Sanitization: Professionally handled by Re:Dish.
- Efficiency for Custodians: Reduced trash, fewer bags, and more efficient work.



Real Impact at Walpole Public Schools

- **Reduced Waste:** Noticeable decrease in single-use packaging.
- **Culture of Sustainability:** Students learn about real-world impact.
- **Custodial Team:** Improved workload and efficiency.



Environmental Impact: The Results So Far

- **Current Impact:**
 - 600 paper plates and 500 trays saved daily.
 - 108,000 plates and 90,000 trays diverted from landfills annually.
- **Future Expansion:** Additional schools and more waste diverted.
 - 1,500 trays and 700 plates saved daily in future.
 - 270,000 trays and 126,000 plates diverted annually.



Walpole Schools Sample Impact Report

September 2024



This month, you avoided using **38,500** disposable items!

You've made a positive impact on the environment:

THIS MONTH:

1,171 lbs. of waste diverted
from the waste stream.

That's equivalent to



246

bags of waste
avoided

3,557 kg of CO₂e was not
emitted.

That's equivalent to



3,921

lbs. of coal not
burned

3,117 gallons of water saved

That's equivalent to



623

buckets of
water saved

97%

return rate

IN ONE YEAR:

7,028lbs. of waste diverted
from the waste stream.

That's equivalent to



1,479

bags of waste
avoided

21,340 kg of CO₂e was not
emitted.

That's equivalent to



23,473

lbs. of coal not
burned

18,703 gallons of water saved

That's equivalent to



3,741

buckets of
water saved

97%

return rate

Walpole Middle School Impact Report

December 2024



IMPACT AREA	MEASUREMENT	THIS MONTH	ALL TIME
Waste Avoided	Number of items	2,618	7,118
Waste Avoided	Lbs	79	214
CO ₂ e Emission Savings	Kg	254	690
CO ₂ e Emission Savings	Cars taken off the road for a day	20	55
Water Savings	Gallons	48	132
Water Savings	Bathtubs	1	3

Supporting Walpole's Sustainability Goals

- **Easy Implementation:** Minimal staff training needed.
- **Community Engagement:** Marketing materials to promote sustainability.
- **Student Involvement:** Empowering students as environmental stewards.
- **Custodial Support:** Less trash for custodians to manage.
- **Professional Support:** Re:Dish's team ensures smooth operation.

Join Us in Making a Difference

- **Leadership in Sustainability:** Walpole Public Schools leading by example.
- **Global Citizenship:** Teaching students to care for the environment.
- **Making a Real Impact:** Together, we contribute to positive environmental change.



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Thank you

Maria Hall

Walpole Public Schools

mhall@Walpole.k12.ma.us

Join the MA Reduce & Reuse Network

- A listserv for anyone interested in source reduction and reuse regulations, policies, and programs in MA.
- Join by emailing: ReduceReuseNetwork-MA+subscribe@googlegroups.com

Questions and Discussion

Connect with us!



Kathi Mirza: kathi.mirza@mass.gov

Janice Paré: janice.pare@mass.gov

Leah Kelleher: leah.kelleher@mass.gov

Learn more and find previous meeting recordings:

[MassDEP Reduce & Reuse Working Group](#)

Resources

- **Reduce & Reuse Action Plan:** <https://www.mass.gov/doc/massachusetts-reduce-reuse-action-plan-december-2021/download>
- **Past R&R Working Group and Deconstruction Workgroup Meetings:** <https://www.mass.gov/service-details/massdep-reduce-reuse-rr-working-group>
- **Reduce, Reuse, Repair Micro-Grants:** <https://www.mass.gov/how-to/massdep-reduce-reuse-repair-micro-grant>