

CASE STUDY: Hong Kong Bakery



BUSINESS PROFILE

Name:

Hong Kong Bakery

Location:

San Francisco, CA

On-site dining: 20

Take-out: 50%

Warewashing:

3-sink system

Employees: 3



Hong Kong Bakery is a small cafe in the Excelsior district of San Francisco that serves freshly baked sweet and savory pastry classics like egg custard tart, barbecue pork bun, and specialty cakes. The owner, David Huang, accepted assistance from SF Environment to switch to serving dine-in customers with reusable foodware instead of disposable. Mr. Huang removed eight types of disposable foodware with support from his staff and an on-site three-sink washing system. This operational shift will save his business \$4,423 annually, and prevent 61,239 disposable items from being generated every year.

Changes to serviceware for less waste and more savings:

Napkins automatically included with orders	→	Napkins only upon request and use of a dispenser
Plastic clamshells	→	Ceramic plates and stoneware bowls
Disposable cups	→	Reusable tumblers and mugs
Individually wrapped plastic forks and wooden stirrers	→	Stainless steel forks and teaspoons
Single serving creamers	→	Thermal carafe

BEFORE and AFTER: Hong Kong Bakery switched to reusable foodware.



THE BOTTOM LINE

- Less than a \$150 investment in reusable foodware yields \$4,423 in annual net cost savings after a 3-week payback period
- 61,239 disposable items, weighing a total of 0.7 tons, are no longer generated every year

RESULTS

RESULTS		PACKAGING IMPACTS			COST IMPACTS	
Disposable Product Replaced or Minimized	Recommendation Implemented	Percent Disposable Reduction (%)	Annual Quantity of Disposable Product Reduced	Annual Waste Reduction (lbs.)	Payback Period (months)	Annual NET* Cost Savings After Payback Period (\$)
Insulated paper cup (cold)	Reusable plastic tumbler	50	6,083	125	0.5	\$645
Plastic clamshell	Stoneware plate	50	2,433	93	1.2	\$738
Deli container	Ceramic bowl	50	6,083	617	0.0	\$1,122
Wooden stirrer	Teaspoon	50	10,139	53	3.3	\$87
Plastic fork/ individually wrap	Stainless steel fork	50	6,083	60	0.0	\$103
Paper hot cups	Ceramic mug	50	6,083	125	0.7	\$464
Plastic deli container lid	Eliminate for dine-in	50	12,167	268	0.0	\$815
Cold cup lid	Eliminate for dine-in	50	12,167	94	0.0	\$449
TOTALS:			61,239 pieces	1,435 lbs.	3 weeks (average)	\$4,423

*Net Cost Savings considers upfront and ongoing costs tied to the purchase and care of reusable items, capital improvements needed to carry out ReThink Disposable's recommendations, and discontinued disposable foodware purchases.

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ReThink Disposable is a program of Clean Water Action and Clean Water Fund conducted in partnership with local organizations, businesses, and government agencies. Generous support is provided by a changing list of public and private funders. To learn more about the program, its partners, and funders, visit: www.rethinkdisposable.org.



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