

CASE STUDY: La Corneta Taqueria



BUSINESS PROFILE

Name: La Corneta Taqueria

Location: San Francisco, CA

On-site dining: 92

Average Daily Transactions:
250

Take-out: 30%

Warewashing:
3-sink system

Employees: 39



Since 1985, La Corneta Taqueria has served fresh Mexican food in San Francisco's Glen Park and Mission districts along with two locations in San Mateo County. The ambiance is colorful and lively as guests dine seated next to beautiful hand-painted murals. To further elevate the dining experience, the restaurant manager, Miguel Angel, worked with SF Environment to replace their disposable plastic cups and utensils with durable foodware. The Mission neighborhood La Corneta now saves thousands of dollars each year and has eliminated the use of over 170,000 disposable containers annually.

Changes to serviceware for less waste and more savings:

Plastic salsa cups and lids	→	Stainless steel portion cups and eliminated plastic lids
Single-use water cups	→	Reusable tumblers for water
Heavy duty plastic forks and spoons	→	Stainless steel silverware

After participating in ReThink Disposable, La Corneta dramatically cut their use of single-use plastics at their Mission district location. SF Environment aims to continue work with La Corneta to address the remaining plastic waste used at the restaurant by replacing their disposable cold cups with glassware.



THE BOTTOM LINE

- \$166 upfront investment in reusable foodware
- \$1,797 in total annual net cost savings
- 170,333 disposable items reduced per year
- 649 pounds of annual waste reduction



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 (\$)
2 oz portion cup	Stainless steel portion cup	70	63,875	98	1.4	\$353
Portion cup lid	Eliminate for dine-in	70	63,875	85	0	\$329
Lined paper cup	Tumbler	70	8,517	236	0.9	\$532
Paper cup lid	Eliminated for dine-in	70	17,033	50	0	\$251
Heavy duty plastic fork	Stainless steel fork	70	8,517	90	3.4	\$147
Heavy duty plastic spoon	Stainless steel fork	70	8,517	90	2.7	\$185
		TOTALS:	170,333 pieces	649 lbs.	1.4 weeks (average)	\$1,797

*Percent disposable reduction is extrapolated from the reported percent of dine-in transactions.

**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:

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