CASE STUDY:
Crispian Bakery

BUSINESS PROFILE

Name: Crispian Bakery
Business Type: Bakery
Location: Alameda, CA
On-site dining: 10 seats
Take-out: Yes
Warewashing: Yes, rental dishwasher
Employees: 10

Crispian Bakery is an inviting bakery located in downtown Alameda that serves French pastries, baked goods, and coffee. There are 10 seats for dine-in customers and about 80% of their business is to-go. Customers order and pick up their food at the register. Customers who eat on site are served with reusable foodware items, a discount is given to customers who bring their own coffee cup, and single-use foodware items are only available as self-serve items. Customers are responsible for busing their own tables, placing the reusables in a bus tub, and sorting their waste into the compost, recycling, and landfill three-stream system.

Packaging Practices prior to ReThink Disposable:
- Food was served on paper plates
- Water and iced tea were served in single-use plastic cups
- Wooden stir sticks and plastic utensils were available as self-serve items
- Food samples served in single-use plastic sauce cups

Recommendations Implemented:
- Replaced paper plates by serving food on reusable plates
- Replaced single-use plastic cups with reusable glasses
- Replaced wooden stir sticks and plastic utensils with silverware
- Replaced single-use plastic sauce cups with reusable ramekins

As a result of implementing ReThink Disposable’s recommendations, Crispian Bakery saves $1,739 annually by reducing the use of over 59,000 disposable items totaling over 1,000 pounds of waste prevented a year.

Crispian Bakery installed a rental dishwasher so that disposable foodware items could be replaced with reusable foodware items without increasing labor and keeping water use to a minimum. Crispian Bakery installed the dishwasher for $500, rents the dishwasher for $75/month, and their water bill went up on average $30/month after switching over to a reusable operation for dine-in. However, the cost savings earned from switching to the use of reusable foodware items for customers dining on site easily offsets the dishwasher installation, rental and increased water usage costs.

Beth Woulfe, Owner:
“The switch to reusables has been smooth. It’s not hard and our water use has barely gone up.”

- Installing a dishwasher improved labor efficiency
- No need to hire additional staff
- Water bill increased by only $30/month
- Cost of dishwasher installation and rental offset by savings earned from switching to reusables

BEFORE: Meals were served on paper plates. Water and cold beverages were served in single-use plastic cups.
AFTER: Meals are served on reusable plates. Beverages are served in reusable glasses.
## Results:

<table>
<thead>
<tr>
<th>Disposable Product Replaced or Minimized</th>
<th>ReThink Disposable Recommendation Implemented</th>
<th>% Disposable Reduction</th>
<th>Payback Period (months)</th>
<th>Annual Quantity of Disposable Product Reduced (# of pieces)</th>
<th>Annual Net Cost Savings* (after payback period)</th>
<th>Annual Waste Reduction (lbs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wooden Stir Sticks</td>
<td>Replace wooden stir sticks with spoons</td>
<td>100%</td>
<td>6.2</td>
<td>18,250</td>
<td>$88.07</td>
<td>8</td>
</tr>
<tr>
<td>7” Paper Plates</td>
<td>Replace paper plates with reusable plates</td>
<td>100%</td>
<td>1.4</td>
<td>9,125</td>
<td>$410.63</td>
<td>174</td>
</tr>
<tr>
<td>10” Paper Plates</td>
<td>Replace paper plates with reusable plates</td>
<td>67%</td>
<td>0</td>
<td>6,083</td>
<td>$579.50</td>
<td>322</td>
</tr>
<tr>
<td>16-oz Plastic Cups &amp; Lids</td>
<td>Replace plastic cups with glasses</td>
<td>100%</td>
<td>0.5</td>
<td>12,167</td>
<td>$640.94</td>
<td>414</td>
</tr>
<tr>
<td>Plastic Forks</td>
<td>Replace plastic utensils with silverware</td>
<td>100%</td>
<td>2.9</td>
<td>4,563</td>
<td>$62.21</td>
<td>59</td>
</tr>
<tr>
<td>Plastic Spoons</td>
<td>Replace plastic utensils with silverware</td>
<td>100%</td>
<td>3.1</td>
<td>4,563</td>
<td>$151.21</td>
<td>45</td>
</tr>
<tr>
<td>Plastic Knives</td>
<td>Replace plastic utensils with silverware</td>
<td>100%</td>
<td>1.8</td>
<td>4,563</td>
<td>$166.21</td>
<td>55</td>
</tr>
<tr>
<td>2-oz Sauce Cups</td>
<td>Replace plastic sauce cups with reusable sauce cups</td>
<td>100%</td>
<td>no data</td>
<td>no data</td>
<td>no data</td>
<td>no data</td>
</tr>
</tbody>
</table>

| Cost of Increased Water Usage*          | $360.00                                        |                        |                        |                                                             |                                               |                             |

| TOTAL | 59,314 | $1,739 | 1,077 lbs. |

*Net Cost Impact considers any upfront and ongoing costs associated with the purchase and care of reusable items and capital improvements needed to carry out ReThink Disposable’s recommendations. Net cost savings are based on avoided disposable foodware purchases.

### THE BOTTOM LINE

- $1,739 in annual net cost savings
- 59,314 disposable items reduced per year
- 1,077 pounds of annual waste prevented
- No impact to labor costs
- Rental dishwasher installed to sustain reusables operation
- Minimal impact to water usage

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ReThink Disposable is a program of Clean Water Action and Clean Water Fund conducted in partnership with local 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](http://www.rethinkdisposable.org).

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