



## CASE STUDY

# LA ENRAMADA

Location: San Jose, California

Service Type: Dine-in and takeout services  
with indoor/outdoor seating

Warewashing: Three-sink system

## AT A GLANCE

- **82%** reduction in single-use disposable foodware
- **360,834 pieces** (4,840 pounds) of single-use foodware eliminated from the waste stream annually
- Saving **\$15,427** annually

La Enramada Restaurant y Taqueria is a community favorite in San Jose, California. The locals enjoy Brazilian caldo de pollo and authentic enchiladas Michoacanas along with delectable fish dishes. The restaurant utilizes a three-sink system and has seamlessly incorporated their new reusable foodware into their dishwashing duties.

With the help of our ReThink Disposable Zero Waste Specialists, La Enramada is eliminating 4,840 pounds (the weight of three grand pianos!) from the waste stream, and the business is saving \$15,427 annually that can be reinvested into other upgrades to the space. We can see that they were able to cut their disposable usage by 82% and totally eliminate disposable usage for dine-in service, now only utilizing single-use for take-out.

## CHANGES TO SERVICEWARE

Plastic Fork	➔	Stainless Steel Fork
Plastic Knife	➔	Stainless Steel Knife
Plastic Spoon	➔	Stainless Steel Spoon
Plastic Sauce Cup	➔	Stainless Steel Sauce Cup
24 oz Paper Cold Cup	➔	24 oz Tumbler
32 oz Paper Cold Cup	➔	32 oz Tumbler
Paper Hot Cup	➔	Porcelain Mug & Saucer
Coffee Cup Sleeve	➔	Eliminated for Dine-in
Plastic Straw (paper wrapped)	➔	Glass Straws



**BEFORE**



**AFTER**

“We stopped using all that plastic and paper—utensils, cups, straws—and switched to stainless steel, glass, and ceramic; it feels good, it looks better, and our customers notice the difference. For us, it’s about respect for the food and the planet.” – Victor Onofre, Owner of La Enramada



# LA ENRAMADA RESULTS

Disposable Product Replaced or Minimized	Recommendation Implemented	PACKAGING IMPACTS			COST IMPACTS	
		Percent Disposable Reduction**	Annual Quantity of Disposable Product Reduced (pcs.)	Annual Waste Reduction (lbs.)	Payback Period (months)	Annual NET Cost Savings After Payback Period (\$)*
Plastic Forks	Stainless Steel Forks	84%	44,032	291.05	0.4	\$1,308.72
Plastic Knives	Stainless Steel Knives	83%	46,059	303.99	0.3	\$1,383.72
Plastic Spoons	Stainless Steel Spoons	88%	46,059	303.99	0.4	\$1,396.00
Plastic Sauce Cup	Stainless Steel Sauce Cup	88%	115,149	1,011.93	0.3	\$2,431.59
24 oz Paper Cold Cup	24 oz Tumbler	50%	26,071	935.70	0.1	\$2,681.76
32 oz Paper Cold Cup	32 oz Tumbler	88%	22,109	1,170.37	0.1	\$3,784.55
Paper Hot Cup	Porcelain Mug and Saucer	77%	19,988	637.22	0.9	\$1,732.38
Coffee Cup Sleeve	Eliminated for Dine-in	83%	10,950	140.52	2.5	\$297.45
Plastic Straws	Glass Straws	83%	30,417	45.63	1.0	\$410.71
<b>TOTALS</b>		<b>82%</b>	<b>360,834</b>	<b>4,840.40</b>	<b>0.4</b>	<b>\$15,426.88</b>

\*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 restaurant continues to use disposable foodware for takeout orders.

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](http://www.rethinkdisposable.org)

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