



## CASE STUDY

# THAI CHILI EXPRESS

Location: San Jose, California

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

Warewashing: Three-sink system

Thai Chili Express is a long time favorite in San Jose, California. The locals enjoy traditional Pad Thai, a delicious Tom Yum soup, and they offer several vegetarian options for those who are craving authentic Thai cuisine but are meat free. The restaurant utilizes a three-sink system and has seamlessly incorporated their new reusable foodware into their dishwashing duties.

## AT A GLANCE

- 29% reduction in single-use disposable foodware
- 10,307 pieces (614.8 pounds) of single-use foodware eliminated from the waste stream annually
- Saving \$1,321 annually

With the help of our ReThink Disposable Zero Waste Specialists, Thai Chili is eliminating 614.8 pounds (the weight of a male black bear!) from the waste stream and the business is saving \$1,321 annually that can be reinvested into other upgrades to the space. We can see that they were able to cut their dine-in disposable usage by 29%, only utilizing single-use for take-out.

## CHANGES TO SERVICEWARE

Black Plastic Container w/ Lid	➡	Insulated Stainless Steel Bowl
3-Compartment Container	➡	Stainless Steel Plate
1-Compartment Clamshell	➡	Stainless Steel Plate
Plastic Spoon	➡	Stainless Steel Spoon
Black Plastic Fork	➡	Stainless Steel Fork
Plastic Deli Cup	➡	Insulated Stainless Steel Bowl



BEFORE



AFTER

"I was willing to try out switching some of my most used disposable products with reusable versions and was excited by the prospect of reducing waste and saving money, but I was hesitant to switch some items to a reusable version because it may be hard to keep up with a 3-sink system. Now that my reusables are implemented and my customers are loving the changes, I am looking forward to changing more items like water cups." - Thuy Vu, Owner of Thai Chili



# THAI CHILI EXPRESS RESULTS

		PACKAGING IMPACTS			COST IMPACTS	
Disposable Product Replaced or Minimized	Recommendation Implemented	Percent Disposable Reduction**	Annual Quantity of Disposable Product Reduced (pcs.)	Annual Waste Reduction (lbs.)	Payback Period (months)	Annual NET Cost Savings After Payback Period (\$)*
Black Plastic Container with Lid	Stainless Steel Plate	30%	1,369	140.07	4.1	\$350.66
3-Compartment Container	3-Compartment Stainless Steel Plate	30%	1,369	178.85	5.1	\$361.93
1-Compartment Clamshell	Stainless Steel Plate	30%	1,643	221.19	3.9	\$463.69
Plastic Spoon	Stainless Steel Spoon	30%	1,217	6.84	23.7	\$16.40
Black Plastic Fork	Stainless Steel Fork	30%	4,563	53.52	3.9	\$93.07
Plastic Deli Cup	Insulated Stainless Steel Bowls	10%	146	14.34	45.3	\$35.73
<b>TOTALS</b>		<b>29%</b>	<b>10,307</b>	<b>614.81</b>	<b>5.5</b>	<b>\$1,321.48</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)

