



A PROGRAM POWERED BY PUREFORMSOLUTION.COM

Hospitality Sustainability Program

A quick-read guide for restaurant and hospitality teams replacing plastic across the entire operation.

68%

DINERS PREFER ECO
PACKAGING

8M+

TONS PLASTIC ENTER OCEANS /
YR

100%

COMPOSTABLE

0

MICROPLASTICS

WHAT'S INSIDE THIS BROCHURE

1. Why diners and operators expect greener service
2. Every area of your operation, covered
3. A 6-step framework to go plastic-free
4. Certifications your brand can highlight
5. Products built for high-volume food service
6. How to get started

www.pureformsolution.com/hospitality-sustainability-program

Why It Matters For Your Operation

The food service industry is one of the largest generators of single-use plastic waste globally. Straws, cups, takeout containers, utensils, and delivery packaging accumulate across thousands of customer interactions every day.

A Hospitality Sustainability Program built on PureFormSolution.com products replaces that plastic with certified compostable alternatives across every guest and kitchen touchpoint — while preserving the quality, speed, and convenience your operation requires.

AT A GLANCE

68%

of diners rate a restaurant's eco-friendly packaging favorably

8M+

tons of plastic enter oceans annually from food service waste

100%

of Pure Form products are certified compostable

0

microplastics in every product we make

WHAT YOUR OPERATION GAINS

- ✓ Higher customer loyalty and stronger brand perception with eco-conscious diners
- ✓ Reduced plastic disposal and hauling costs, order over order
- ✓ Same speed and durability staff expect at the counter, drive-thru, and delivery station
- ✓ Regulatory compliance readiness as plastic restrictions tighten citywide and statewide
- ✓ Measurable, reportable environmental impact for franchise ESG requirements
- ✓ A stronger story for green certifications and guest-facing marketing

A dedicated Hospitality Sustainability Program helps your operation meet the standards diners, regulators, and franchise partners increasingly expect from food service brands.

Every Area Of Your Operation, Covered

TK

Takeout & Delivery

Replace single-use plastic containers, bags, and clamshells with certified compostable alternatives that hold up across every delivery mile.

CLAMSHELL BOXES · CUPS & LIDS · UTENSILS

BV

Beverages & Drinks

Upgrade every drink order with PHA straws that biodegrade in marine environments and compostable cups and lids that perform hot or cold.

STRAWS · CUPS & LIDS

FF

Fast Food & Counter Service

From combo meal containers to condiment cups, replace every plastic touchpoint at the counter with compostable alternatives.

CLAMSHELLS · CUPS & LIDS · STRAWS · UTENSILS

DI

Dine-In Service

Outfit your dine-in experience with compostable serviceware that delivers the same guest experience without the plastic footprint.

UTENSILS · STRAWS · CUPS & LIDS

BB

Branded Bottled Beverages

Offer co-branded or white-label compostable bottles made from sugarcane for water, juices, or custom beverage programs.

COMPOSTABLE BOTTLING

BH

Back-of-House & Prep

Extend your program to food prep, portioning, and staff meals with compostable containers that divert plastic before it ever reaches a guest.

CLAMSHELLS · UTENSILS · CUPS & LIDS

ONE SUPPLY SOURCE, EVERY TOUCHPOINT

Products ship pre-mapped to service areas, so kitchen and procurement teams don't have to guess what replaces what at the counter or the pass.

6 Steps to a Plastic-Free Operation

01

Audit Your Plastic Footprint

Walk through every area — front counter, prep kitchen, drive-thru, delivery station, and storage. Document every single-use plastic item, volume, and supplier.

02

Map Compostable Replacements

Match each plastic item to a certified PureFormSolution.com alternative — straws, cups, cutlery, containers, and bottling.

03

Set Measurable Sustainability Goals

Define concrete targets tied to franchise standards and certifications that reward compostable-product adoption.

04

Phase Your Rollout

Start with highest-visibility items — straws and drink cups — then expand to food containers, utensils, and back-of-house packaging.

05

Train Staff & Tell Your Story

Brief front-of-house and kitchen teams on handling compostable products, and share guest-facing messaging that communicates your commitment.

06

Measure, Report & Certify

Track plastic waste diversion monthly and use our certification documentation to support reporting and marketing claims.

Certifications Your Brand Can Highlight

GR

Green Restaurant Certification Support

Documented product certifications help restaurants support third-party green restaurant certification applications.

FR

Franchise ESG Standards

Certified compostable product adoption gives franchise operators concrete data for corporate ESG and sustainability reporting.

SP

Sustainable Procurement Standards

Certified compostable products satisfy sustainable purchasing policies at restaurant groups and food service operators.

OC

OK Compost Industrial

Products certified to biodegrade completely in industrial composting conditions — no microplastic residue.

OM

OK Biodegradable Marine

PHA straws and select products certified to biodegrade in marine environments, the highest biodegradability standard.

ZM

Zero Microplastics

Every product is guaranteed free of microplastic residue — critical for food and beverage service reaching every guest.

DOCUMENTATION ON REQUEST

Every certification referenced above is backed by third-party test reports from TUV Austria and equivalent bodies. Your operations, procurement, or sustainability team can request full documentation to support certification applications and marketing claims.

THE FULL SUITE, ONE SOURCE

Products Built For Food Service



Compostable Cups & Lids

OK Compost Industrial



Biodegradable Straws

OK Biodegradable Marine



Clamshell Boxes

OK Compost Home



Biodegradable Utensils

OK Biobased



Compostable Bottling

OK Biobased

PHA & PLA bioplastics that biodegrade completely — in soil, marine, home, and industrial environments, with zero petroleum inputs and zero microplastic residue.

ORDERING & SUPPLY

- ✓ Volume pricing for single-location and multi-unit franchise operations
- ✓ Co-branding available for cups, bags, and delivery packaging
- ✓ Consistent supply for high-turnover counter, drive-thru, and delivery service
- ✓ Dedicated account support for phased, location-by-location rollout

Ready to Make Your Operation Plastic-Free?

Join restaurants and hospitality operators eliminating single-use plastics with Pure Form Solution's certified compostable products. Our team will help you audit, plan, and phase your rollout.

GET STARTED IN 3 STEPS

- 1 Request a plastic-footprint audit for your operation
- 2 Get a phased product rollout plan for your locations
- 3 Launch with staff training & guest-facing signage

EMAIL

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WEBSITE

www.pureformsolution.com/hospitality-sustainability-program

Zero petroleum inputs. No microplastic residue. Serveware that supports your brand, not the landfill.

