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**For immediate release**

## **Dealing with COVID-19 Shut Down: How takeaway food and drink services can be Plastic Free**

The Boomerang Alliance, Coordinator of the national Plastic Free Places program, has released a plastic-free takeaway and delivery service guide for cafes and restaurants who are switching service in response to COVID 19 . The guide shows how food outlets can avoid single use plastics, and what compostable packaging is available.

“As a result of the coronavirus shut down, many cafes and restaurants are switching to takeaway and delivery services. But plastic pollution is still with us and still will be after COVID 19 passes.”

“We are here to help. We want to show businesses how the switch to takeaway can be done whilst still avoiding single use plastics,” said Kellie Lindsay, Manager of Plastic Free Places

“Whilst the best option is to stick to reusable food ware, using 100% compostable packaging is a good alternative option. We understand there will be sensitivity about handling reusables at this time. However for example, cafes shouldn’t need to supply eating utensils or napkins if delivering to a home, as they will have their own.”

The PFP Guide:

- Provides advice and the best compostable packaging products available
- Outlines different packaging for different foods
- Tips for reducing waste and costs
- Advice on what compostable packaging certifications to ask for

The guide is available at [www.plasticfreeplaces.org](http://www.plasticfreeplaces.org)

*Please note: Many governments are phasing-out single use plastics from 2021. This is an opportunity to make the switch now*