



Resource Page – Strategy 1.5 – Alternatives to PFAS Containing Packaging & Food for Restaurants and Food Establishments

Below are some resources for states working to promote PFAS free foodware and packaging. This is one of several outcomes from P2 West 2023 where we worked collectively on strategies to reduce PFAS. Strategy 1.5 – involved Alternatives to PFAS containing packaging and foodware at restaurants and food establishments.

P2 West Resource Table - Contacts for PFAS Free Foodware and Packaging				
How to build a community around reuse or composting	Lawrence Nussbaum Environmental Innovations (CA)	Jennifer Navarra Zero Waste Hawaii Island	Donna Walden greenUP! Nevada	Kelly Gaherty San Francisco Environment
Research on reusable and compostable containers; composition, bulk pricing, etc.	Lawrence Nussbaum	Jennifer Navarra		
Application of CBSM methodology	Lawrence Nussbaum			
Surveying to collect stats and also encourage adoption in communities	Lawrence Nussbaum			
Legislation around PFAS	Lawrence Nussbaum	Jennifer Navarra		
APP development			Donna Walden	

There were seven workgroup meetings held and an additional three meetings were held in summer 2025 as a continuation of EPA's Communities of Practice (COP) for Foodware and Packaging. The summer COP meetings were recorded.

P2 Foodware and Packaging Community of Practice Convening – June 26, 2025

<https://vimeo.com/1096740758>

This was an open discussion around legislation in states around PFAS (as it relates food establishments) foodware, packaging and reuse. California talked about SB54 – EPR, a statewide initiative and how local ordinances are complementing what's being implemented at the statewide level. Also covered was how California collected data from restaurants on reuse to influence local ordinances. Briefs were given from Illinois, Michigan and Hawaii.

Kelly Gaherty Presents SF Environment Reuse Programs – July 24, 2025

<https://vimeo.com/1105168395>

Featuring Kelly Gaherty from San Francisco Environment presenting San Francisco's zero waste strategy, SF's reuse incentive programs, Bring Your Own Cup campaign, Partnership to Reuse, Refill, Replace Single-Use Plastics (PR3) and more.

Cassie Carroll shares compostable foodware in Chicagoland Area – August 21, 2025

<https://vimeo.com/1112330687>

Cassie Carroll presents efforts in the Chicagoland area to help small restaurants, nonprofits, and soup kitchens transition to safer, PFAS-free food ware. An overview of business awareness of PFAS, approaches to foodware assessments and recommendations, and food ware testing results are shared. Collaborations with local neighborhood associations, municipalities, and food ware suppliers are also discussed.

Related EPA Sponsored Webinars and Resources:

- April 10, 2024 – Moving the Needle Reuse: Reusable Food Service Ware (Part 1). See Webinar: <https://www.youtube.com/watch?v=tGQS3MPQymo>
- July 10, 2024 - Moving the Needle on Reuse: Reusable Food Service Ware (Part 2) See Webinar: <https://www.youtube.com/watch?v=NdhYt8xneTo>

Resources from Product Stewardship Institute (PSI):

- PSI webinar recording – [Building Reusable Packaging Systems](#): Case Studies and Practical Steps for Municipalities
- PSI Webinar slide deck: <https://productstewardship.us/wp-content/uploads/2024/09/2024-09-18-EPA-Region-7-Webinar-Slides.pdf>
- Municipal Reuse Guide – [Supporting Reusable Food Serviceware in Your Community](#)