

PFR Board Meeting 021821

In Attendance (15 of 18):

John
Melanie
Rachael
Sara
Pat
Harry
Jody
Kenneth
Scott
Kim
Kate
Elaine
Melissa
Charles
Erick

Updates:

- Travis is moving to Melbourne.
- Next meeting possibly July - likely afternoon b/c of australia timezone

- Grant Writing Committee – spreadsheet from Maria
- John is waiting on an update from Maria on this

- Sticker design from Kate?
- Rachael says we don't need the hashtag on the window sticker
- Eric - 86 is clever restaurant jargon

- Review short list of donors with no tagged board member.
- no takers

- Amazon Smile
- 7 people right now - can we get more people to choose Plastic Free Restaurants as their charity?
- it's free money
- Jody asked for the link to be circulated again
- Kenny asked about how it works on the app - John will look into it

- Still no checks cut, for several reasons...
- one is fine without taking the money
- one is finding it cheaper to do this on their own then they thought
- third one sent invoices but has been duped into buying plastic things from their distributor

- John has created a compostable buying-guide with icons/abbreviations that they want to look for and/or avoid.

--Announce new "Resources" page of web site, as well as "Buyer's Guide,"

- Buying guide

- Findacomposter.com

- Compostable Testing Guide

- Bill tracker to keep policy makers about PFAS

- Findacomposter, Foodpackagingguide, bill tracker, and our manufacturing database.

--A discussion/explanation of PFAS.

- Group of chemicals known as "forever" chemicals - they never ever decompose

- They are used as surfactants (think teflon).

- They are frequently in compostables b/c they help these things hold their shapes

- laws are in place to keep this from compostables

- John wants to make this part of our subsidies - We'll pay for your .

- John would like to start subsidizing reuseables?

Erick asked to tease out thinking into a phaseology so that this supports itself.

John: To some degree, he hopes introducing this to possible partnership restaurants as a not-radical situation b/c they would expect to only pay for it once.

John still doesn't know how much this all going to cost - we think it's a \$400-500/month. So over the course of two years (factoring in tapering of subsidy), it's \$4K-ish to flip a restaurant.

Kate asked about branded reusables and the offset cost there

John mentioned delivery groups that do zero-waste delivery but the cities are few & far between, as well as plastic forks in eat-in restaurants switching to metal cutlery.

Kate will look for a schwag company that specializes in non-plastic stuff.

Patrick: Is there any plan in the future to be a certification sort of thing versus just a subsidizer of this switch over.

Scott talked about [BCorp](#) and their certification process - certifying the commitment to doing better each year. (Scott talks about a ramp-up to membership which certifies a commitment versus the hardline.)

Longterm, when we get to 1k restaurants, John wants to go to Yelp/Trip Advisor to talk about adopting a plastic-free badge/icon, and also eventually develop an app where people can easily find plastic free restaurants near them.

Kenny makes the point that we are continuing to learn more from our beta restaurants and consider the room we have to consult/certify to help restaurants get there. We're finding restaurants that are sympathetic to the cause but need helping getting there. We can learn from our processes to figure out better ways to scale to larger operations with good data.

Melissa: Guidance to restaurants is really indispensable and the work they do is very time consuming so we may just not be there quite yet <https://www.rethinkdisposable.org/>
John will reach out to that site.

New Business/Votes - Passed

--Proposal for re-configuring our subsidy schedule:

A) Reusables

B) Compostables (i.e., not just “plant-based”)

C) Higher rate for PFAS-free items

 Melissa mentioned the certification change for BPI - can no longer do PFAS certs.

 John talked about requiring BPI cert by a certain timeline but it risks cutting people off

D) Extended higher rates for restaurants contracting with composters

--Vote on new officers for two-year terms (Board Chair, CFO, and Secretary) - **Continuing passes**

- Secretary - Rachael

- CFO – Jody

- Board Chair - Melanie

--Approve financial filings sent out for review in January **Vote Passes**

--Vote on new board member recruit Elaine Loh **Vote Passes**