It all started with a craving for a large plate of creamy hummus, like back home in Tel Aviv. Today, Oren Dobronsky, his wife Nancy, and the rest of their team run a catering service, packaged delights, and multiple restaurant locations. Since the start of the COVID-19 pandemic, Oren’s has served over 7,000 meals to first responders and those in need.

By making just one change, across all restaurant locations, Oren’s eliminates the annual use of 130,357 pieces of single-use plastic packaging, reduces their trash generation by 527 pounds, and earns an ongoing net cost savings of nearly $1,720 annually. To make this switch, Oren’s invested a mere $278 for 1,100 stainless steel cups. This investment was subsidized by a grant from the City of Palo Alto to support the city’s zero waste mission.

Before and After: Oren’s is 100% reusable for dine-in by switching to stainless steel sauce cups.

THE BOTTOM LINE

$1,720 in total annual net cost savings
130,357 single-use plastic items reduced per year
527 pounds of annual waste reduction

“These metal cups are amazing.”
— Mike, Oren’s Hummus Manager

ReThink Disposable is a program of Clean Water Action and Clean Water Fund conducted in partnership with local 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