

BENEFITS OF SWEETHEART DISPOSABLES

Sanitation

Today, Foodservice operators can help control contamination and cross infection with disposable plates, bowls and containers. Studies show that infectious organisms can survive up to 20 minutes of boiling water sterilization. China can become contaminated if handled improperly and can lead to “infecting” other China and even food. But Sweetheart disposable packaged in polybag to ensure sanitary protection, are used once, than thrown away, thus helping to eliminate the risk of cross infection.

Energy

As the cost of energy spare, Food service operators actually can reduce their use of this precious and limited commodity. Because disposable eliminate the need for dishwashing equipment, there is a substantial savings in energy costs for hot water, as well as energy costs for operating dishwashers, booster tanks and related equipment.

Operating Costs

A feeding operation’s prime concerns are money, labor, energy and load costs. Disposables can reduce overall operating costs. Disposables can drastically have many dollars that would have been marked for capital improvement – new dishwasher, booster tanks,

additional storage space, cup and dish racks, as well as related costs for china, equipment depreciation costs, insurance, etc. Money saved with disposables can now be put to a better use like food purchasing.

Labor Costs

Labor costs are on the rise. Sweetheart paper and plastic disposables help eliminate the need for dishwashing personnel, along with the cost of hiring, training, informing and supervising them. While it reduces staff requirements and payroll costs, use of disposables contributes more towards the maximum use of staff time in food preparation, serving and clean-up operations.

Food Costs

Food costs are climbing. Sweetheart disposables can help with a wide range of sizes and shapes to provide cost saving portion control. With a size for every need, over-portioning is eliminated and food waste is reduced. With accurate portion control products, foodservice operators can better determine how much food to purchase and to prepare and stretch food dollars.

Saves Water

Growing human needs and droughts have placed a strain on our water supplies. Consequently, water distribution costs have increased and

conservation efforts have been implemented. Single serviceware eliminates need for dishwashing. For instance, permanent ware takes an average of 13-oz of water to wash each glass, and 24-oz per dish. The amount of extra water used is obvious. Disposables save water energy, labor and other related dishwashing costs.

Reclamation and promotion Decorated disposable cups, plates, bowls and containers are often much more attractive than permanent ware. Not only do they have a cheerful move, custom imprinted disposables can also conveniently carry an advertising of special message for promotions of public relations.

Space

Single serviceware conserves space, needing about 90% less space than China. Saved is storage, kitchen and preparation space plus the space needed for dishwashing equipment, stacking and sparing operations and supplies. That gives you more room for other foodservice procedures.

Saves Time

Pre-portioning food and beverages in advance of peak periods can save valuable time and labor. Foods can be lidded, stacked and refrigerated, even frozen in the same container used for derive. And because

disposables can be pre-portioned right before meals and stay hotter longer.

Morgie

Single serviceware keeps employees happy because it's about 60% lighter than China. For instance, it's easier to handle 100 disposable plates than 20 china plates. Single serviceware also is much quieter which makes of a pleasant atmosphere in the kitchen and the dining room.

Disposing Disposable through compaction, shredders or incineration, it is easy to dispose of disposables. They can be used singularly as fuel in a company incinerator and used in the form of steam of forced hot air, thus reducing use of primary fuels. Or, used in conjunction with solid wastes, disposables make it burn hotter and cleaner. And, because paper and plastic disposables are lighter and easily compressible, they are one of the simplest to compact.

SURVEY FORM
FOODSERVICE DIRECTOR

1. What is your labor cost per hour for the dishroom.
Cost \$ _____ / per hour.
2. What employee benefits / shift differential to you supply associated with the dishroom.
Cost \$ _____ / per hour.
3. How many hours per hour day spent washing dishes? These include stacking, sorting, setting up, scraping and transporting.
4. What type of detergent do you use? Dry _____ or Liquid _____.
5. If dry what is your cost per pound? Cost \$ _____ per pound.
6. If liquid what is your cost per gallon?
7. Do you use Rinse Aids? _____ If so, what is the cost gallon?
8. Do you use Pre-Soak? _____ If so, what is the cost per pound?
Cost \$ _____ per pound.
9. Do you use Delime? _____ Per gallon.
10. What is your average patient count? _____ Total number of beds _____.
11. How many meals served daily in the cafeteria? _____.
12. How many meals served daily to patients? _____.
13. What was the total number of meals served last year? _____.
14. What was your permanentware replacement cost per month or per year? Include all proposed eliminations plates, bowls, cups, cutlery. Cost \$ _____ per year.

ENGINEERING DEPARTMENT

1. What is the cost per Kilowatt hour? Please include all surcharges and fuel adjustment costs.
Cost \$ _____ per hour.
2. What is the Steam Cost per 1,000 pounds? Cost \$ _____ per 1M pounds.
3. What is the cost per therm of gas (100 cubic feet)?
Cost \$ _____ per therm.
4. If gas is not used what is the cost per gallon of oil? _____
5. What is the chemical cost annually for the boiler? _____
6. What is the cost per MMBTU of gas? _____
7. What is the cost per 1,000 gallons of water? _____