

TOOLS FOR A STRAW-FREE CARY

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How restaurants can wash stainless steel straws in the dishwasher*

1. Place dirty stainless steel straws in dish bin containing pre-soak. Allow them to soak for a few hours. (Keep dirty stainless steel straws separate from the dirty silverware bin so as not to contaminate with food debris.)
2. To wash, place dirty stainless steel straws in small metal mesh container (like type you keep pencils and pens in, perhaps something [like this](#)), which allows water to drain out.
3. Run stainless steel straws through high-temp industrial dishwasher.

* Thanks to Straws film director, Linda Booker, these tips were shared by Bridger Brewing of Bozeman, MT, who has been plastic straw free since March 2017. They continue to pass their health inspection of stainless steel straws washing.



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