Re:Dish NYC

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Location
Brooklyn, New York
Certification level
Gold
Percent of Overall Diversion Achieved

98.8%

Facility Size

7,266 sq ft

Type of Operation

Reusable packaging washing and transportation hub

Project Overview

At Re:Dish, zero waste is not just a goal, it's the foundation of our business. Our Brooklyn-based industrial wash facility and logistics hub is purpose-built to eliminate single-use waste at scale by supporting a fully closed-loop system for reusable packaging. The facility handles washing, sanitization, and redistribution of reusable items, with operations powered by automation and tracked in real-time through our proprietary software, DishTrack. This platform measures inventory circulation, diversion rates, and environmental savings—enabling clients to track waste reduction, carbon and water savings, and return rates by SKU. Earning TRUE Gold pushed us to take our own zero waste values even further. We achieved 98.8% diversion from landfill by phasing out single-use PPE, committing to closed-loop recycling for decommissioned inventory, and sourcing US-made reusable delivery equipment. Our internal audits and EPP policy helped uncover inefficiencies and sparked innovation in both operations and team training. Staff engagement has been central to success. Daily team stand-ups, regular waste audits, and visible progress reports align individual actions with company-wide goals. Employees see firsthand how their efforts contribute to broader environmental change. Re:Dish's facility not only demonstrates what's possible in sustainable operations—it also helps shift behavior and culture across institutions, workplaces, and communities by making reuse both practical and achievable. "Re:Dish must do more than promote and implement sustainability—it must align with the highest standards to lead by example," said Caroline Vanderlip, CEO Re:Dish. "By doing so, Re:Dish can inspire its employees, vendors, and clients to embrace circularity in all aspects of their lives."

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