

Non-Plastic Container Trial Programme

Eatery Feedback Form

Notes:

1. Please complete this form with the relevant sub-forms 1 to 4 in the following pages, and return to us by email to **sup_hotline@epd.gov.hk**.
2. If possible, please also attach site photos showing product performance during use for our reference.
3. Please specify “Non-Plastic Container Trial Programme” in the email subject.

For any enquiries, please contact us via the following channels:

- **Telephone:** 2872 1713 **Fax:** 2872 0389
- **Email:** **sup_hotline@epd.gov.hk**

General Information

Date of Testing: _____ Company Name: _____

Contact Person: _____ Post Title: _____

Contact Number: _____

Type of Eateries: ☐ Chinese Cuisine ☐ Western Cuisine ☐ Hong Kong Style Tea Café

☐ Fast Food ☐ Japanese Cuisine ☐ Korean Cuisine ☐ Thai Cuisine

☐ Noodles/Congee ☐ Dessert ☐ Coffee/Beverage

☐ Others (please specify): _____

Sub-Form 1 - Takeaway Cup

(please use a separate form for each product model)

A. Product Information

Supplier Name: _____ Brand Name: _____

Product Type: ☐ Hot drink cup ☐ Cold drink cup ☐ Other: _____

Material: ☐ Bagasse ☐ Wood pulp ☐ Bamboo pulp ☐ Mixed plant fibre

☐ Water-based Coating Paper ☐ Other: _____

Size: ☐ 8 oz ☐ 12 oz ☐ 16 oz ☐ 20 oz ☐ Other: _____

Thickness: ☐ Single-wall ☐ Double-wall

B. Performance Evaluation

Type of drink tested with: ☐ Hot tea/coffee ☐ Hot citrus drinks (e.g. lemon tea) ☐ Soft drinks

☐ Frappe ☐ Iced tea/coffee ☐ Iced citrus drinks ☐ Other: _____

Test duration: ☐ 30 minutes ☐ 3 hours ☐ 24 hours ☐ Other : _____

Performance rating:

	Excellent	Good	Average	Poor	N/A
1. Strength	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Heat Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Water Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Oil Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Acid Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Safe Sealing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Ease of Use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Delivery Stability	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Appearance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Price	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Overall Rating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*Note: Please refer to **Annex 1** for an evaluation guideline for reference.*

Additional comments: _____

Sub-Form 2 - Takeaway Cup Lid

(please use a separate form for each product model)

A. Product Information

Supplier Name: _____ Brand Name: _____

Product Type: ☐ for hot drink cup ☐ for cold drink cup ☐ Other: _____

Material: ☐ Bagasse ☐ Wood pulp ☐ Bamboo pulp ☐ Mixed plant fibre

☐ Water-based Coating Paper ☐ Other: _____

Size (dia.): ☐ 70 mm ☐ 80 mm ☐ 90 mm ☐ 100 mm ☐ Other: _____

Shape: ☐ Flat ☐ Dome-shaped ☐ Other: _____

B. Performance Evaluation

Type of drink tested with: ☐ Hot tea/coffee ☐ Hot citrus drinks (e.g. lemon tea) ☐ Soft drinks

☐ Frappe ☐ Iced tea/coffee ☐ Iced citrus drinks ☐ Other: _____

Test duration: ☐ 30 minutes ☐ 3 hours ☐ 24 hours ☐ Other : _____

Performance rating:

	Excellent	Good	Average	Poor	N/A
1. Strength	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Heat Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Water Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Oil Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Acid Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Safe Sealing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Ease of Use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Delivery Stability	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Appearance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Price	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Overall Rating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*Note: Please refer to **Annex 1** for an evaluation guideline for reference.*

Additional comments: _____

Sub-Form 3 - Takeaway Food Container

(please use a separate form for each product model)

A. Product Information

Supplier Name: _____ Brand Name: _____

Product Type: ☐ Lunch box (body only) ☐ Lunch box (with cover) ☐ Soup bowl
☐ Noodle bowl ☐ Other: _____

Material: ☐ Bagasse ☐ Wood pulp ☐ Bamboo pulp ☐ Mixed plant fibre
☐ Water-based Coating Paper ☐ Other: _____

Size: ☐ 16 oz ☐ 32 oz ☐ 48 oz ☐ 64 oz ☐ Other: _____

B. Performance Evaluation

Type of food tested with: ☐ Hot dishes ☐ Oily dishes ☐ Sauced dishes ☐ Curry
☐ Sour dishes ☐ Spicy dishes ☐ Soup ☐ Soup noodles
☐ Congee ☐ Sushi ☐ Sashimi ☐ Salad ☐ Deep fried food
☐ Steamed food ☐ Other: _____

Name of food tested with (e.g. stir-fried beef noodles): _____

Test duration: ☐ 30 minutes ☐ 3 hours ☐ 24 hours ☐ Other : _____

Performance rating:

	Excellent	Good	Average	Poor	N/A
1. Strength	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Heat Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Water Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Oil Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Acid Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Safe Sealing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Ease of Use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Delivery Stability	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Appearance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Price	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Food Sticking					
Overall Rating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*Note: Please refer to **Annex 1** for an evaluation guideline for reference.*

Additional comments: _____

Sub-Form 4 - Takeaway Food Container Cover

(please use a separate form for each product model)

A. Product Information

Supplier Name: _____ Brand Name: _____

Product Type: ☐ Lunch box cover ☐ Soup bowl cover ☐ Noodle bowl cover
☐ Other: _____

Material: ☐ Bagasse ☐ Wood pulp ☐ Bamboo pulp ☐ Mixed plant fibre
☐ Water-based Coating Paper ☐ Other: _____

Container Size: ☐ 16 oz ☐ 32 oz ☐ 48 oz ☐ 64 oz ☐ Other: _____

B. Performance Evaluation

Type of food tested with: ☐ Hot dishes ☐ Oily dishes ☐ Sauced dishes ☐ Curry
☐ Sour dishes ☐ Spicy dishes ☐ Soup ☐ Soup noodles
☐ Congee ☐ Sushi ☐ Sashimi ☐ Salad ☐ Deep fried food
☐ Steamed food ☐ Other: _____

Name of food tested with (e.g. stir-fried beef noodles): _____

Test duration: ☐ 30 minutes ☐ 3 hours ☐ 24 hours ☐ Other : _____

Performance rating:

	Excellent	Good	Average	Poor	N/A
1. Strength	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Heat Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Water Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Oil Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Acid Resistance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Safe Sealing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Ease of Use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Delivery Stability	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Appearance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Price	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Food Sticking					
Overall Rating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*Note: Please refer to **Annex 1** for an evaluation guideline for reference.*

Additional comments: _____

Evaluation Guideline (for reference):

1. Strength: Does the product hold food/liquid without breaking or bending?	
Excellent:	Can hold heavy or large portions of food/liquid without bending or breaking. Feels sturdy during use.
Good:	Can hold most portions of food/liquid well but may slightly bend under high weight or large portions.
Average:	Holds food/liquid but bends easily under moderate weight. Feels less sturdy.
Poor:	Breaks or bends easily, even with light food/liquid.
2. Heat Resistance: Can it handle hot food/drinks without deformation?	
Excellent:	Withstands very hot items (e.g., boiling soups or drinks) without warping, melting, or softening.
Good:	Handles hot items well but may show slight softening or warping with very high temperatures.
Average:	Struggles with hot food; noticeable warping or softening occurs.
Poor:	Deforms easily with hot food or liquids.
3. Water Resistance: Does it resist water or moisture without weakening?	
Excellent:	Fully resists water and moisture, maintaining strength and structure.
Good:	Resists water for most scenarios but may weaken slightly after prolonged exposure.
Average:	Shows noticeable weakening or softening after moderate water exposure.
Poor:	Structure fails or deteriorates quickly when exposed to water.
4. Oil Resistance: Does it prevent oil from soaking through or breaking down the material?	
Excellent:	Fully resists oil penetration, even with greasy or oily foods over extended periods.
Good:	Resists oil well but may show slight discoloration or weakening after long exposure.
Average:	Some oil penetration occurs, and the material starts to weaken or discolor

	with greasy foods.
Poor:	Material allows oil to soak through easily, compromising functionality.
5. Acid Resistance: Can it handle acidic foods (e.g., citrus, vinegar) without degrading?	
Excellent:	Completely resistant to acidic foods, with no degradation or discoloration.
Good:	Handles acidic foods well but may show minor degradation over time.
Average:	Some degradation or weakening occurs when exposed to acidic foods.
Poor:	Fails quickly when in contact with acidic foods.
6. Safe Sealing: Does it prevent leakage of liquids?	
Excellent:	Completely leakproof, even with liquids like soups or sauces over long periods.
Good:	Leakproof for most liquids but may show slight leakage after extended time or with high-pressure handling.
Average:	Some leakage occurs with liquids, especially if tilted or left for an extended period.
Poor:	Frequently leaks liquids, even when handled carefully.
7. Ease of Use: Is it user-friendly for customers and staff?	
Excellent:	Very easy to use, open, close, stack or handle. Customers and staff face no issues.
Good:	Generally easy to use, though minor adjustments or effort may be needed.
Average:	Some difficulties in using, such as hard-to-open lids or items being stucked together easily.
Poor:	Difficult to use, requiring excessive effort.
8. Delivery Stability: Does the product maintain its integrity during transportation?	
Excellent:	Food remains secure and intact during delivery, even with bumps or jerks. No spills or damage.
Good:	Food remains mostly secure, but minor spills or shifts may occur during rough handling.
Average:	Food shifts moderately during delivery, with noticeable spills or

	deformation.
Poor:	Food is poorly secured, leading to major spills, leakage, or damage during delivery.
9. Appearance: Does it look appealing and professional?	
Excellent:	Visually appealing, clean, professional design. Enhances food presentation.
Good:	Looks good but with minor imperfections in design or finish (e.g. slightly plain or rough edges).
Average:	Functional but lacks appeal.
Poor:	Very unattractive design. May negatively impact food presentation.
10. Price: Is the product affordable within your budget?	
Excellent:	Very affordable and well within budget.
Good:	Slightly above ideal price but still acceptable.
Average:	Approaches the upper limit of budget.
Poor:	Too expensive or unaffordable.
11. Food Sticking: Does the container prevent food (e.g. rice, noodles) from sticking to its surface when the food dries?	
Excellent:	Food does not stick to the container at all.
Good:	Minimal sticking occurs; most food can be easily removed with slight effort.
Average:	Moderate sticking observed, requiring noticeable effort to clean or remove food residues.
Poor:	Food sticks heavily to the container, making it difficult to remove.