

Cup Club Bude

Interim Report - June 2026

The Circular Mindset is delivering a 12 month pilot to introduce an open loop town-wide returnable cup scheme to the remote, coastal town of Bude, the first of its kind in Cornwall. In its first sixth months, starting November 2025, The Circular Mindset introduced the concept, product and process to 11 local cafes who joined in preparation for the 2026 peak season.

This purpose of this interim report at the 7th month mark is three fold:

- To gather insight from cafes to ascertain their impression of the concept in action and their expectations for the remaining period of the pilot
- To identify any suggested actions from cafes to respond more fully to their needs
- To make recommendations regarding any needed changes to maximise likelihood of pilot success

The intention is to share this report with the cafes themselves as key stakeholders and to build community ownership of the initiative. It will also form the foundation of an update to major investors, including the National Lottery Community Fund and Bude and Stratton Town Council. Key findings will also form the basis of social media posts to reach individual stakeholders within the local community and via Crowdfunder to further raise awareness and support of the initiative.

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BACKGROUND

This interim report is based on semi-structured interviews (see Appendix A), conducted with 10 of the 11 participating cafes¹ (see Appendix B), conducted in June 2026, just over half way through 12 month pilot. Each lasted between 30 minutes and one hour with a senior team leader, either an owner or manager. Once transcribed, each cafe reviewed and confirmed that the data was an accurate recorded². This report compiles these result, suggestions made by the cafes and recommendations based on these.

Perceptions of Pilot

Overall the response was encouraging towards Cup Club, with all respondents reporting that they were glad to have joined the pilot.

- *Positive and interested Cafe B*
- *Most people love it who ask about it. Customers are asking about it - They see signage and cups and we do get asked about what it is. Happy to explain when quiet Cafe F*
- *Locals come with cups or ask for cups. Vicko comes in with his daily. Other local folk come in regularly with theirs Cafe D*

All but one cafe noted however that it had only been successful to a point. Cup Club cups were being used less than expected, in both borrow and return rates. The degree of uptake has varied greatly. While one cafe have depleted their entire stock, many have only had a few borrowed. In terms of returns, 5 cafes reported only 0-3 cups being returned in the last 7 months. In one case, the returns were only from different cafes, not those that have been borrowed from that location.

It's a success in that some are being used Cafe E

It's a great idea but it's not taken off as expected or hoped. It's not working how we hoped but it could still be a success - Cafe D

There was a perception by many cafes that the scheme was probably working better at other participating cafes than at their own. Larger establishments felt smaller cafes would have more time to dedicate to the pilot. Smaller cafes felt larger ones had more staff capacity and takeaway turnover to make it a success. One

¹ The remaining cafe manager was on annual leave so could not be interviewed in the timeframe.

² Please note the use of italics denotes approved data, rather than direct quotes necessarily.

small cafe even offered to donate their cups to another site thinking their own experience might hinder success that was being experienced elsewhere. It also demonstrates a commitment to wanting to see the pilot being successful regardless.

All cafes were happy to continue for the next 5 months, however there was uncertainty as to its ability to grow and become more of a success. Several wondered whether the start of peak season would increase this. Others felt there would be a decline in staff ability to promote it.

It was noted across the board that a frontrunner was needed that only offered returnable cups, and eliminated single-use cups. There was one, Cafe A, who used solely Cup Clubs with no single use as standard, although emergency stash of donated single-use from other projects. This community cafe has committed to only returnables as long as Cup Club Bude exists and system is sustainable, however their business model is unique and takeaway trade is minimal so are not the ideal poster-child and pioneer to trailblazer this. They also thought that they might be working at a loss currently, while also being fully committed to supporting the scheme. A further cafe, Cafe B, completely cleared their Cup Club stock quickly however were not currently in the financial position to order more, nor felt they would be able to go fully returnable. All remaining cafes were clear that they were not able to go fully single-use-free.

Motivations

The reasons for cafes to join Cup Club in order of priority were: environmental and supporting the community and its local not-for-profits. While some saw that there could be financial benefits to using returnable cups, this was not a motivator in joining the pilot.

Environment

8 of the 10 responding cafes wanted to mitigate environmental concerns and take positive action. Most spoke in formal terms, using key terminology, some more emotively.

- *From environmental perspective, this is great initiative* Cafe B
- *To minimise environmental damage* Cafe G
- *We acknowledges the strain that the tourism industry has on Cornwall and is committed to making guest aware of the impact they are having on the environment. Guests value sustainability practices* Cafe J
- *We want to improve sustainability and reduce recycling... reducing extra packaging and promoting circularity* Cafe I
- *I'm passionate about recycling, a surfer of 20 plus years... and aware of climate change* Cafe E
- *To reduce single-use cups* Cafe H

- *To save the planet* Cafe C
- *To look after our beach* Cafe D

Local Community

4 of the 10 wished to join support the local community through a not-for-profit initiative.

- *Values fit both the personal and ethos of community cafe - as a charity to build community and do good over profit* Cafe A
- *Supporting initiatives in the community and building reciprocal relationships* were things the owners were perceived as being very supportive of Cafe D
- *I want to support small local charities and be a part of small change* Cafe C

1 of the 2 who joined exclusively for this purpose and without an environmental lens said:

We want to be part of it, be part of the community. A place where independent businesses support each other and initiatives like this Cafe F

Profitability

Financial benefit was not a motivator to join, although some cafes saw potential for cost savings.

- *It wasn't profit driven. The costs would be absorbed amongst so many other costs* That being said - *It's not making the financial or environmental impact I'd hoped since I signed up* Cafe I
- *Increased use would save a lot of money if the cafe did higher volume of takeaways. Although as this isn't the case, this isn't a primary motivator (for us)* Cafe C
- *It could make business sense as high turnover of cups, but not enough use at the moment* Cafe H

Context

Economic Climate

4 of the responding cafes noted that the economic climate is not conducive to a deposit scheme, because there is more resistance to spending, as well as 'perceived' spending.

- *It's another pound to spend when there isn't much to go around at the moment (even if you get it back)... Not a lot of people are coming out as much as they used to as money is short. Less people are spending...* Cafe F
- *Money is tight at the moment and you can see it in what people order. More folk are ordering toast, not breakfasts, and sharing meals* Cafe D
- *Younger staff are less motivated by wanting to save the planet. They are more concerned about the state of the world, cost of living* Cafe I

Turnover of Takeaway Drinks

Only 2 of the 10 cafes reported to have high turnover of takeaway drinks and both were located on the beach front. One reported that they have an existing success with returnable beer glasses for a deposit. *There is high uptake and minimal explanation required. Customers don't question paying £1 for a returnable pint glass. Think this is festival culture. This has a high uptake, £1 isn't seen as too much* Cafe D

The remaining 8 reported predominantly sit-in clients and considered themselves less geographically well-placed to get passing trade that would support the scheme. That being said, 7 of these cafes reported that most customers drink hot drinks on site either indoors to enjoy the atmosphere or in outdoor site spaces, regularly opting to returnables in the sense of china belonging to the cafes or for plastic pint glasses. *99% of sales are on site, with reusable china. Our biggest success on returnables has been moving to glass for smoothies* Cafe G

Customer Base

Most cafes have a mix of local residents and visiting customers, with only the community cafe primarily serving locals. Other key customers included tradespeople, the fishing community, park runners, walkers, lifeguards with a range of budgets and expectations. Walkers and lifeguards were considered more likely to bring their own cup from home.

CHALLENGES FOR BUSINESS

Implementing the Deposit/Returns Systems

Putting a system in place to manage the deposit-return system presented a challenge to varying degrees. Larger cafes were likely to add it to the electronic till system, although some staff didn't know how to find the right button. The local holiday park demonstrated commitment to the pilot by authorising card deposits for Cup Club, whereas all other activities are cash-only by specific policy. Some small cafes struggled with the administrative side because numbers were so low it was easier to do it on an ad hoc basis.

- *Sometimes easier to just keep the pound on the side in cash and return once finished sitting outside* Cafe G
- *Admin is surprisingly difficult and needs revisiting when new cups ordered. This is around stock, float and refunding on card, then reconciling at the end of the day... it can be time-consuming and cause friction internally* Cafe A

Delivering Staff Training

Staff training presented a problem for all sizes of cafes, but particularly in those with larger teams.

- *High turnover and changing rotas made it unrealistic to deliver training to all staff* Cafe D
- *Tricky in that it's another thing to train...(pitch, admin, recording etc)... many of whom will have anxieties/awkwardness/lack of confidence around this, possibly in addition to potentially other needs* Cafe A
- *Training all staff at one time isn't realistic. Reception know what to do say but it takes time... but staff will struggle with this...It will be more difficult to train, especially new younger staff who are less experienced/not sufficiently confident to have a discussion* Cafe J

Varying Levels of Staff Participation

In addition to it not being the primary remit of staff to promote Cup Club, 4 cafes mentioned that staff interest, capacity and capability were seen to vary.

- *Also not all staff want to ask, and you tell them to until you're blue in the face it won't work or they forget* Cafe D
- *It's another something to do. It's an upsell that is the responsibility of the staff and that's not their job. Younger staff in particular won't feel passionately or want to up sell. They're doing the work of the charity, 'We're doing the donkey work to get their message out there'* Cafe E
- *[Staff Member X] has a 60-70% success rate if she is able to fully focus on this. The rest of the team has 30-40% success rate at the 20% of the time they ask... Staff don't want to do a hard sell or explain. Co-owners don't think its reasonable to ask them to and make customers or staff feel awkward. 'The barrier is having to push it. It's a hurdle for real success'*- Cafe I³

Perceived Financial Risk v Profitability

There were some reservations regarding finances. 2 cafes noted that it was cheaper to buy single-use cups than borrow Cup Club cups

- *We can get 200 cups for £22.94 on Amazon - so it's not profitable* Cafe E
- *It's cheaper to buy a recyclable single-use for 2p than a Cup Club for £1* Cafe B

There was also concern regarding potential loss from lack of returns in general, but also if more returns were received from other cafes.

- *Probably the cafe is working at a loss in terms of refunds on cards (not sure if a cafe had a high turnover of takeaways) plus time spent in administering, but it is a worthwhile initiative* Cafe A
- *If there were more returns from elsewhere, we would be out of pocket* Cafe B

³ Tamar Lakes had already started conversations with staff about suggesting reusable vs single use and had considered their own scheme before Cup Club came. Despite this, promoting Cup Club was still difficult for some staff.

Quick Service

5 of the 10 responding cafes made it clear that during a busy period it was not realistic to promote Cup Club

- *If it is busy, it's another conversation to have as well* Cafe C
- *Impossible to 'sell' at peak times* Cafe I
- *The problem is in the explain. And there isn't always time for this* Cafe H
- *If there's time, can ask 'do you want a Cup Club' and explain. Most staff care about beach and are behind the idea. When it's busy, staff are not able to ask* Cafe D
- *At peak times, there won't be time to explain* Cafe J
- *Those in a rush just want to pay and go. They don't want to discuss/return* Cafe F

It wasn't that they weren't willing, rather that it would simply not work.

We're very happy to support and tell people about it but not much opportunity, as most customers want to sit in. Those who want a takeaway are in a rush and don't necessarily want to have the conversation around Cup Club
Cafe C

Customer Satisfaction

Cafes reported that some customers would not or did not wish to support Cup Club. One cafe said that while they had not yet received any particular feedback, it is not expected to be appreciated by all guests and customer satisfaction is important (Cafe J). This was backed up by other cafes.

- *It's not working. They don't want it. They don't want to pay for it* Cafe D staff
- *A lot of people don't care and they don't want to pay a pound* Cafe D manager
- *Hard to change customer mindset* Cafe G

To a certain degree, the cafes acknowledged that the service industry does have to deal with dissatisfaction generally, regardless of this pilot, but this was something that needed to be taken into consideration.

- *Staff already get angry customers... This kind of response is just part of the job so Cup Club doesn't pose any more or less of this* Cafe H
- *Some people are angry so better avoiding talking about it. Staff judge on how busy they are and in the moment whether they have capacity to do so* Cafe E

2 cafes noted direct experiences of customer dissatisfaction with regards to Cup Club specifically.

- *Tend to be grumpy. Some are angry when asked. One couple hasn't returned since* Cafe G
- *'Get soul destroyed after a while and can't be bothered. You can't push them to save the environment'* Cafe C

Several cafes mentioned that promoting the pilot on environmental reasons could be a barrier in itself.

- *Being 'good for the environment' could be an immediate no in itself* Cafe D
- *More acceptance and understanding of this as a system, when sustainability isn't the feature. In the case of festivals, it's about no glass to break. This might be an opportunity to make it easier for staff* Cafe J
- *If you're not local, generally don't want to. If you don't live at the beach, you don't care about it* Cafe D staff member

PERCEIVED BARRIERS

The Cups

Inevitably not all customers like the product.

- *One customer admitted to binning their cup as they didn't like it* Cafe C
- *Partner didn't like the smell of it and refused to use one again*

One cafe also noted that tea-drinkers tend not to want a cup with tea that's had coffee or hot chocolate in it (Cafe B)

That was not always the case however. Some believed that cups were not being returned because they were desirable on some level, a memento, a local branded item or some such. *Some have been disappointed it's not intended as a cup they can keep, although there's nothing stopping them from doing so* Cafe F

Inconvenience

Various reasons were given by 5 of the cafes as to why Cup Club was not an immediate fit for all customers, thereby limiting its success.

- *Customers on the road or going out for day-long activities were perceived as less likely to want a returnable cup, due to the difficulty of returning and getting their deposit back* (Cafe E & C)
- *Large family groups were also less likely to want returnables, with the assumption being that the cost of deposit would be too high across multiple people and also the ease of simply disposing cups at the end of occasion* Cafe H
- *Walking cups people are reluctant to have as they have to carry the cup until it's returned* Cafe G
- *Retaining cups with dregs in them until they can be returned could be a barrier* Cafe F
- *Discomfort in asking for refund as well as not wanting to queue again* Cafe I

Need for Explanation

There is confusion as to what Cup Club is

- *We've seen it everywhere, but what is it? - people are asking* Cafe C
- *It can still be a success but it's not enough out there* Cafe D

There was consensus that a simple way of explaining was needed for both staff and customers and solidifying the pitch. As one cafe said, the phrasing currently isn't natural for those serving (Cafe A)

Suggestions were also made to increase understanding through further social media presence, increasing numbers of ambassadors and landing sponsorship.

Promotional Materials

Point of Sale materials (POS) were considered useful on the whole and yet there was concern that there weren't enough of these.

- *Some people want to know - so more signage and talk if there's time* Cafe E
- *People have been asking about it and have read the posters. Some customers say they will try it next time (and may or may not)* Cafe H

There was also a request for them to be customised to meet different business needs.

The contradiction to this was the suggestion were 2 cafes that believed that budget would be better spent on donating more cups to cafes to 'flood Bude' and raise awareness, rather than on POS.

The language around this is explored further in the next section.

POPULAR SUGGESTIONS

A Simpler Pitch

5 cafes gave examples of language they found simplified the pitch and made it easier for customers to understand and engage with Cup Club. As Wooda put it, what was needed was quick explanation that doesn't necessarily involve talking about sustainability. They included the following:

- *'Would you like a refundable cup? You get your money back'* Cafe F
- *'A quid to borrow. You get it back when you return it'* Cafe A
- *'Drop it back at the end of your visit and get your pound back'* Cafe H
- *'yes... we do takeaways - you can borrow a cup from us for pound, and you get the pound back when you bring it back to us or any of the other participating cafes'*

The benefit of all of these examples were perceived as not using the phrase "deposit" and then having to explain it, nor bringing in environmental messaging, both of which were seen as a barrier to various responding cafes (Cafe I)

A step-by-step pitch by Tamar Lakes was offered to be shared with other cafes

1. Are you walking around the lake - staying on site?
2. Would you like a single use or reusable cup?
3. [If yes] If you leave a pound, you'll get it back when you return the cup
4. It will be automatically be added back on to your card

A further tip was when someone asks for a 'normal takeaway cup', to confirm they want 'single-use', which gently nudges the customer to acknowledge the impact of their decision (Cafe H)

Identifying a Fully Returnable Front Runner

4 smaller cafes hoped that one of the participating cafes would lead the way and build the momentum needed to make Cup Club a town-wide success as they didn't feel they could make this change in isolation or lead the way.

- *Get a large cafe on board to ditch all single-use. Single-use free is only answer, but Cafe E not ready for this. Could possibly follow at a lower price point for buying cups* Cafe E
- *Going fully returnable (is the answer). It wouldn't work with out of town folk - just a loss especially at cost of cup* Cafe G
- *Couldn't do away with single-use cups (even though we rarely use those left over from previous owners) - could lose customers altogether* Cafe C

2 of the larger cafes said that going fully returnable wasn't achievable, would slow sales and would lead to loss of customers and profit.

A List/Map of Participating Cafes

To encourage more returns, 3 cafes suggested a list or map of participating cafes being easily available to customers.

- *Obvious outside signage 'Return your cup here and get your pound back* Cafe G
- *An easy list of where cups can be returned, better advertised* Cafe B
- *A map of where you can return the cup linked to QR code if avoiding extra paper* Cafe H

A Loyalty Card Scheme

3 cafes suggested a Cup Club loyalty card to encourage customers to use the scheme

- *Loyalty card where 10th coffee is free. Might be able to give a 'wine for one and a friend' voucher as a prize for a draw* Cafe F
- *Customer loyalty card. After 10 uses, can get added into a draw. Crooklets would be happy to provide a gift voucher* Cafe D
- *Loyalty card. When someone reaches 10 borrows, they get a stamped card and entered into a monthly draw for a hamper or something equivalent* Cafe G

FURTHER SUGGESTIONS

Donate Cups to Community

2 cafes wanted to increase awareness by the Cup Club being physically more visible around town.

- *We flood Bude with more cups. We do trials like this around Bude. Knowing many won't get returned, but we see more people carrying them around and raising awareness. Decide a max we can afford to 'lose' and yet potentially increase awareness* Cafe I
- *If we flood the market and give away free cups for a day at each location, then to mark them or sticker them so no deposit is given back when returned* Cafe E

Lower Deposit

2 cafes felt that a lower deposit for hiring cups and for customer deposits could increase uptake.

- *Could the deposit be reduced to 25p so that a refund wasn't needed (it costs approx 10p for paper cup with thin plastic lid. 25p for paper cup with veg ware lid)* Cafe I
- *Reduce the cost of cups to cafes so they get something back - cheaper to cafe than to the customer. Although not right that the cafe profits rather than the charity, it does mean they get something back for their effort. Consider a smaller deposit - 50p?* Cafe E

Cold Drink Equivalents

2 cafes felt that returnable cold drink equivalents would be more successful than coffee cups.

- *Milkshake versions would be helpful in summer, more than coffee cups* Cafe C
- *An equivalent cup with raised lid for smoothies in summer (more for beach-side cafes as River Life now has it's own solution but may get more popular with summer weather)* Cafe G

Monthly Leaderboard

2 cafes suggested a leaderboard to encourage staff to promote Cup Club to customers.

- *Run a town-wide competition for Cafe Staff to see who can serve the most Cup Clubs in a month* Cafe I
- *A league/leaderboard for cup use* Cafe E

This idea however was not achievable and therefore would be exclusive for 2 cafes.

- *Can't do a league as not all staff get equal amounts of time on till, so others would be at a disadvantage* Cafe D
- *A staff leaderboard wouldn't work because so few takeaways at cafe* Cafe G

INDIVIDUAL CAFE REQUESTS

Berries Cafe	Cup Club to share whether cost of average single-use cup & lid is less than the refund cost of major credit card companies Cup Club to share if return rate means it is more sustainable to borrow returnables (if they go into landfills or cupboards) than the same number of single-use cups in landfill. What is carbon footprint of cup?
Cafe Limelight at The Castle	Due to the administration of the council-run cafe, Cafe Limelight is unable to purchase at this time due internal constraints, putting replacement of stock on hold. If Cup Club could <i>donate</i> cups, they could put return £1 into a donation pot direct to Cup Club.
Courtyard Cafe	A swing sign for outside
Crooklets Cafe	Replacement signage for outside that is stronger and will be brought in and out each day/taken care of (Not enough awareness around it. Was more uptake when there was signage outside. All leaflets gone. Would like more of both. Takes onus of staff) More leaflets as these were useful and went quickly More social media posts for Crooklets to reshare to increase awareness and uptake
Little Pig Farm Shop	Cup Club Team to take an hour on a busy day in each cafe to experience what it's like so they can experience first hand and demonstrating best practice for staff A monthly update to all participating cafes to highlight progress and effect
North Coast	Improved POS that doesn't include table-top displays that aren't appropriate for decor/clients
River Life Cafe	Obvious outside signage 'Return your cup here and get your pound back'
Rosie's Kitchen	N/A, Rosie's was unable to feedback at time of research
Sandymouth Cafe	Bring on a cafe in Widemouth to complete the coastal stretch Discuss with owners whether Sandymouth could trial single-use free next season (with the exception of the last hour when all cups are in the dishwasher in order to prep for the next day)
Tamar Lake Cafe	Pilot a non-deposit return to ParkRun for the busiest hour of their week to trial the impact of a simplified process for both staff and customers. A box of 50 cups donated by Cup Club could test return rate. 3 return options would be provided for cups: a) a tube to put cups in b) a see-through plastic box with 'return cups here' sign c) a bin. Staff will calculate uptake. Cup Club could total unprompted rate of return via different receptacles. Cups will need to be marked as not valid for refund.
Wooda Farm Holiday Park	Insight into how to manage cleaning and redistribution over two internal sites. Having only been signed up for a fortnight at the time of the interview, no further requests were made at this time.

RECOMMENDATIONS

The following recommended actions for The Circular Mindset to maximise the success of this pilot are made based on the evidence above and are as follows:

To consider viability of suggestions, create action plans and potential staff and financial resource budgeting for each of the four town-wide suggestions plus all individual cafe requests, focusing in the first instance on:

- A Simpler Pitch document to distribute amongst cafes
- A Response to Likelihood of a Fully Returnable Cafe
- A List/Map for Returns, online and potentially also in hard copy
- A Loyalty Card with associated draw for a prize

To consider other suggestions that were made by lesser numbers of cafes that might be achievable include

- A Monthly Update to all Participating Cafes
- Increased Signage and POS materials
- Consideration of Sub Pilots to 'donate' cups for the purpose of exploring returns behaviour and bringing a successful cafe back onboard that will otherwise be unable to participate

These could be usefully considered in terms of viability and reasoning for or against to also be shared with participating cafes.

To share this report, recommendations and associated action plans to

- Demonstrate to cafes that their opinions have been recorded and considered
- Share suggestions over experience, learnings and direction

It can also be used to confirm that resulting responses from The Circular Mindset meet the needs of the cafe requests, while also making other cafes aware of requests being met in case this would also be useful for themselves. This would be usefully caveated with an analysis of what is possible/not possible across how many cafes within the pilot and its budget, currently or in the future.

To inform key investors of any adjustments and seek authorisation, if needed

To use key findings as the basis for raising future awareness and advocating for funding

Afterthought

It would be opportune to give further consideration at this time to appropriate measurements of success.

This could included

- Reviewing existing metrics and response rates
- Identifying emerging measurements of success from participating cafes data to incorporate into future reporting
- Planning how to gather direct user feedback to supplement existing stakeholder data

APPENDICES

Appendix A: Semi Structured Interview Questions

Semi-structured interview questions

1. What is unique about your cafe, location and customer base
2. What was your key motivation in joining?
3. What's working well? (owner/champion, staff, customer)
4. What's causing friction? (owner/champion, staff, customer)
5. Where would you like to see this going? (into summer, end of Sept, beyond)

Appendix B: List of Participating Cafes

	Name	Code
1	Berries Cafe	Cafe A
2	Cafe Limelight at The Castle	Cafe B
3	Courtyard Cafe	Cafe C
4	Crooklets Cafe	Cafe D
5	Little Pig Farm Shop	Cafe E
6	North Coast Wine	Cafe F
7	River Life Cafe	Cafe G
8	Rosie's Kitchen	N/a unable to feedback at time of this report
9	Sandymouth Cafe	Cafe H
10	Tamar Lake Cafe	Cafe I
11	Wooda Farm Holiday Park	Cafe J

Appendix C: Outstanding Queries

Knowing how to manage cleaning and redistribution within Wooda is still being ironed out. Questions for The Circular Mindset included can cups be commercially cleaned and is this standard across all cafes vs hand washing. Due to the size of their venture and staff cohort, there remained concern about the administration and (re)distribution of cups between two separate parts of the business which they would appreciate counsel on. Cafe J

The Courtyard Cafe also had queries around hygiene. These included

- Can they be put in the dishwasher - will the printing still be ok?
- Do ridges get properly clean?
- What do you do if one comes back properly dirty? The onus is on staff to wash someone's cup. If it's a simple refill that's ok but advice sought for if it came back in a state from not being freshly used. Even with a hot wash, there were concerns that it should be reused at all. Cafe C