Name: Afeworki Bein

Position: Owner

Restaurant: Snelling Cafe

Address: 638 North Snelling Avenue St. Paul, MN 55104

Ward: 4

Number of Employees: 1

How long have you operated this business? 14 years

Why do you work at this restaurant? It is my family's business.

Do customers complain or compliment the restaurant on "to go" packaging? No one ever complains.

How would this packaging ban impact you or your restaurant? It will cost me more to do business which directly take away from my family's livelihood.



Name: Bridget Casper

Position: Manager

Restaurant: Randolph Griddle

Address: 1333 Randolph Ave. St. Paul, MN 55105

Ward: 3

Number of Employees: 15 employees

How long have you worked here? My father bought this restaurant four years ago.

Why do you work at this restaurant? In addition to helping my family, I love the regulars and the atmosphere. My dad is always around the restaurant. This restaurant is part of the community.

Do customers complain or compliment the restaurant on



"to go" packaging? I've never heard a customer either complain or compliment our food packaging.

How would this packaging ban impact you or your restaurant? This restaurant uses a lot of foam for to go orders because we serve large portions. Switching to different to go packaging would be a huge expense. We would have to raise prices.

Name: Joanne Gantzer

Position: Manager

Restaurant: Goody's Hot City Pizza

Address: 1017 7th St. W., St. Paul

Ward: 2

Number of Employees: 8

How long have you worked here? I've worked here for 18 years.



Why do you work at this restaurant? I like my job and love the customers. We have great customers.

Do customers complain or compliment the restaurant on "to go" packaging? I've never heard customers say anything about the food packaging.

How would this packaging ban impact you or your restaurant? This is going to be expensive. We will be forced to raise prices.

Name: Rich Gapinski

Position: Owner

Restaurant: Rooster's BBQ

Address: 979 Randolph Ave. St. Paul, MN 55102

Ward: 2

Number of Employees: 12 employees.

How long have you operated this business? 30 years

Why do you work at this restaurant? My family has had a few restaurants and I wanted to get into the business. I started this place back in 1988. I have fun doing this work and have a great group of regular customers.

Do customers complain or compliment the restaurant on "to go" packaging? I use some foam and also use cardboard. Customers do not comment on the packaging.



How would this packaging ban impact you or your restaurant? I use foam cups and condiment containers so I will need to raise prices to completely eliminate foam.

Name: Barbara Hunn

Position: Founder

Restaurant: Keys Restaurant

Address: 767 Raymond Avenue St. Paul, MN 55114

Ward: 4

Number of Employees: 14

How long have you operated this business? 44 years owned and operated. Hours worked – 5 million

Why do you work at this restaurant? Because it's mine and it's my life and I love it.

Do customers complain or compliment the restaurant on "to go" packaging? Never.

How would this packaging ban impact you or your restaurant? Financially.



Name: Bill Keenan

Position: Owner

Restaurant: Keenan's Bar

Address: 620 W 7th St. St. Paul

Ward: 2

Number of Employees: 5

How long have you worked here? I've worked here since my father bought the place in 1983.

Why do you work at this restaurant? I get to carry on my father's legacy by keeping the place running.

Do customers complain or compliment the restaurant on "to go" packaging? No one comments on our packaging.



How would this packaging ban impact you or your restaurant? I couldn't absorb the higher costs if prices went up. My only option is to raise prices.

Name: Tony Mahmood

Position: Owner

Restaurant: Aesop's Table

Address: 919 Dale Street North St. Paul, MN 55103

Ward: 1

Number of Employees: 7 full time and 30 part time

How long have you operated this business? 31 years owned and operated

Why do you work at this restaurant? The restaurant business is a family business for me. My parents and grandparents all owned restaurants so I grew up in them. I wanted to open a business in St. Paul and over 30 years later it has become a St. Paul institution.



Do customers complain or compliment the restaurant on "to go" packaging? No one cares about packaging Yet, they will when their sandwich goes up \$2.00. even then they won't say anything they'll just stop coming in and go to another place like in roseville where they don't have the ban.

How would this packaging ban impact you or your restaurant? This will double costs of packaging. New products will cost more and still go straight to the burning plant. This ban would raise menu items from \$1.50 to \$2.00 and those costs will be shouldered by my loyal customers. Foam is recyclable and should be recycled instead of being what kills by business.

Name: Conny McCullough

Position: Owner

Restaurant: Conny's Creamy Cone

Address: 1197 Dale Street North St. Paul, MN 55117

Ward: 5

Number of Employees: 18

How long have you operated this business? 22 years owned and operated



Why do you work at this restaurant? I worked at a restaurant while in college. I loved the business. When I saw this place for sale, I took a chance and became a small business owner!

Do customers complain or compliment the restaurant on "to go" packaging? No complaints at all. Foam is better than other materials at keeping ice cream cold!

How would this packaging ban impact you or your restaurant? This ban would cost more money and the added cost would be passed on to my customers. This would raise the price of a small malt to \$3. As a small business, we cannot afford added costs.

Name: Deb Narusiewitz

Position: Owner

Restaurant: Highland Café & Bakery

Address: 2012 Ford Parkway Saint Paul, MN 55116

Ward: 3

Number of Employees: 25

How long have you operated this business? 10 years

Why do you work at this restaurant?

It is a lot of work; we are doing it for the people and the community. The love of people and for what you are doing. I am not doing this to make a lot of money. Places like this need costs low.

Do customers complain or compliment the restaurant on "to go" packaging?

There are no concerns. They like using their foam packaging and taking things to go.

How would this packaging ban impact you and your restaurant?

This would increase costs on top of the recent labor costs. We are going to price our customers out of going out to eat. I try to keep my prices low because I serve a senior population that operates on a fixed income. I will have to pass this increase onto them if this goes through. This is driving smaller shops out of the market.



Name: Joe Roach

Position: Manager

Restaurant: Joe & Stan's Pub & Grill

Address: 949 West Seventh Street, Saint Paul

Ward: 2

Number of Employees: 16 employees, all full-time.

How long have you worked here? I've worked here for 17 years.

Why do you work at this restaurant? My friend bought the place and brought me on.



Do customers complain or compliment the restaurant on "to go" packaging? I've never heard any comments about our food packaging.

How would this packaging ban impact you or your restaurant? We will have to raise food costs to over overhead. We do our best not to raise prices, but we will have to do that if this ban is passed.

Name: Mike Runyon

Position: Owner

Restaurant: Shamrock's 995 W. 7th St. St. Paul

Ward: 2

Nook 492 Hamline Ave. S. St. Paul

Ward: 3

Number of Employees: 100 between Shamrock's and the Nook.

How long have you worked here? I've worked here for 17 years.

Why do you work at this restaurant? This is what I know. This business has allowed me support my three boys and my partner's four boys.

Do customers complain or compliment the restaurant on "to go" packaging? We chose to use compostables. Some customers like it..

How would this packaging ban impact you or your restaurant? We are large enough that we were able to make the choice to use compostable and recyclable materials. There is no commercial composting, so we have had to privatize that at Shamrock's. Since we own the building at Shamrock's, we have had to educate tenants on composting. We aren't the property owner, just a tenant, at Nook, and there is a steep learning curve to get everyone to treat their garbage the same way. While this was a choice we made, I don't think this should be mandated on all restaurants. Restaurants and customers should have the choice to use the materials that work best for them.



Name: Moe Sharif

Position: Owner and President

Restaurant: Downtowner Woodfire Grill and Burger Moe's

Address: 257 7th St West St. Paul, MN 55102

242 7th St. West St. Paul, MN 55102

Ward: 2

Number of Employees: Downtowner – 60 Burger Moe's – 70

How long have you operated this business? Downtowner – 29 years Burger Moe's – 7 years

Why do you work at this restaurant?

This is how I make a living. I pay my



taxes religiously because I treasure being a part of the St. Paul community. People need jobs and I enjoy people so running a business seemed like a natural fit. I could be doing anything else to earn a living but being a small business owner is what I chose.

Do customers complain or compliment the restaurant on "to go" packaging? Zero.

How would this packaging ban impact you or your restaurant? This packaging ban will cause my cost of doing business to rise which will not only increase the costs for my customers but it will impact staff benefits, and for what - to purchase more expensive materials that will still go in landfills? It doesn't make any sense. Twenty-five years ago I met a man who was unable to work for the previous five years because of a criminal background. Today, he is still a loyal employee with a wife, kids, house, and not one more scratch on his record – what am I supposed to tell him and his family? If anyone works here, they are a part of my family and the same can be said for the majority of restaurants in St. Paul. This packaging ban feels like a punishment for being a tax paying small business owner and active community member.

Name and Position: Keith Scmitz, cook and Tessa Skiba, waitress

Restaurant: Mickey's Diner

Address: 36 7th St. W., St. Paul

Ward: 2

Number of Employees: 15

How long has this restaurant been in St. Paul? Mickey's opened in 1939.



Why do you work at this restaurant? I like the culture and the people. It's great to work at such an iconic place. - Tessa

Do customers complain or compliment the restaurant on "to go" packaging? We don't hear any comments on our packaging. – Keith

How would this packaging ban impact you or your restaurant? We would definitely have to increase prices because of the switch. - Tessa

Name: Ron Whyte

Position: Owner

Restaurant: Big Daddy's BBQ

Address: 625 University Ave W St Paul, MN 55104

Ward: 1

Number of Employees: 5

How long have you operated this business? 10 years

Why do you work at this restaurant?

My business partner and I have operated restaurants for 30 years. It has become harder and harder over



the years. I worked for Honey well for many years and operated restaurants like these in my spare time.

Do customers complain or compliment the restaurant on "to go" packaging? I have received no complaints on our containers.

How would this packaging ban impact you and your restaurant?

I have no idea how this would impact us. I have not heard about the possible change to other containers. I would have to pass any additional costs onto our customers.