



## *Greens Catering*

### Environmental Policy

#### Packaging

We will constantly try our very best to source environmentally friendly reusable and recyclable packaging.

We try our best to keep abreast of new developments in packaging and waste disposal. We feel reusing, and recycling is far more beneficial than one time use biodegradable packaging and found the following negative points to using biodegradable products:

- There are debates around the total amount of Carbon, Fossil Fuel and water usage in manufacturing bio plastics.
- There are negative impacts on human food supply that has been redirected for bio plastics.
- When bio plastics end up in landfill there is concern around the amount of methane greenhouse gases which will be produced.
- When bio plastics end up in anaerobic landfill sites this will result in the plastic lasting for hundreds of years.
- In January 2011 the ASTM withdrew standard ASTM D 6002, as packaging labelled biodegradable was not necessarily compostable and therefore it was misleading to say that biodegradable plastic would in turn end up as compost.

We use PET 1 plastic trays and lids for sandwich platters as they are reusable, recyclable and hygienic.

We also provide a service of collecting, reusing and recycling our packaging for our customers.

#### Waste

We recycle all our paper, glass, plastic, cans, cardboard, print cartridges and packaging.

We compost all our food waste.

We minimise food waste by carefully planning our ordering and production.

We also encourage our suppliers and our customers to reduce, reuse and recycle.

We actively look to source goods packaged in PET1 or 2 plastic as this is recyclable.

### Food, Safety & Hygiene

We will promote healthy and sustainable practices in all aspects of our food sourcing, production and service.

We will seek assurances from our suppliers to ensure they have a robust system in place of traceability and authenticity of food products we buy from them, and endeavour to source suppliers who are accredited to the Government Buying Standards for food and catering.

We will clearly label all our food platters if they contain any of the following 14 allergens, gluten, crustaceans, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, sulphur dioxide (above 10 ppm), lupin and molluscs.

We are fully committed to honest labelling, however when it is not possible to label the origin of our meat and poultry we will ensure this information is available on our menus or by request for our clients.

Meat, dairy and poultry from local suppliers will always be our first choice.

We will not use eggs produced from caged hens.

We will not use palm oil in our kitchen and will do our best to limit pre-made products that come into our kitchen to ensure they do not contain palm oil.

Whenever possible we use food that is local and seasonal, exclude 'at risk' fish (The Marine Conservation Guide list to avoid) promote health and wellbeing by careful choice of ingredients and promote the consumption of fruit and vegetables with a balanced menu of 50% vegetarian and vegan choices.

We will keep preparation, cooking and storage at a minimum to maintain quality and freshness and reduce energy.

We will consider environmental impact in our systems and procedures. Where there is tension between food safety risk and environmental benefit, food safety will take precedent.

### Energy & Water

We will turn off equipment, heating and lighting when not needed and use auto-timers where possible. Bake and cook times are allocated during the production day as to minimise the time ovens, hobs and extraction is in operation.

Water wastage is not allowed, at no time is there water running from a tap straight down the sink drain. Ice cubes are used to replace the role of cold water, when there is the need to chill hot food fast e.g. boiled eggs or green beans.

### Equipment

We take environmental impact and energy saving features into consideration when purchasing new equipment. We will regularly service equipment to ensure it operates efficiently and safely. We will dispose of obsolete equipment in an environmentally friendly way encouraging reuse where practical to do so.

### Suppliers

When looking for new suppliers we will always ask them to provide us with their environmental policy and any environmental systems they have in place. Where we can see room for improvement we will ask them if it is possible to improve their policy.

### Administration

The only paper permitted in the kitchen is labels, delivery notes, recipe books, cooksafe documentation, baking parchment and hand towels.

We will use non paper-based systems within our offices. The only paper output from our office will be delivery notes and labels.

We will utilise 1-2-1's/telephone/email/web or other electronic systems for communications, publicity, marketing, supplier orders, accounts processing/hospitality bookings etc..

Our efforts to promote our environmental policy will be ongoing so that new systems, products and innovations are explored and implemented where feasible.