



## Hospitality and Catering Sustainability - Policy – v1.0 – January 2013

As parents of five young children we are more than aware of the importance of our surroundings and its sustainability. To that end we are committed to the environment and always practice the support of everything thing and everyone that might help our future. On a personal level we would prefer to always use local producers of organic food but obviously this is not always a possibility due to budget restraints. We also personally practice very healthy living and live on a diet of at least 50% vegetarian food. Please read our sustainability document below and do let us know if there is anything you might like us to add.

### 1. Healthy Ingredients:

Red Radish is committed to the health and well being of our clients and staff and will guarantee to provide a broad range of well balanced and healthy meal options. We will also wherever possible reduce the use of salt, fat, oil and artificial additives and preservatives whilst continuing to offer a wide choice of fruit, vegetables, salads and other ingredients with a high nutritional value.

### 2. Local Produce:

Wherever possible Red Radish will endeavour to use local products and seasonally available produce. This coupled with effective menu planning will support the local community and also minimise the impact on road and air miles.

### 3. Recycling:

The Red Radish recycling initiative encompasses the use of at least 50% recyclable, biodegradable or compostable disposable items. Red Radish also actively encourage the recycling of the relevant food waste to compost and provide clearly marked bins to encourage consumers to separate recyclable items and materials.

#### Reduce

- We will, where possible, use reusable trays, cups, cutlery and plates in canteens
- We will, when possible, buy items in bulk to reduce the amount and cost of packaging to be recycled
- For take-out food we will, where possible, use minimal packaging

#### Reuse

- We will, where possible, use reusable cups and plates that are washable rather than disposable items
- We will, where possible, use salt, pepper and sugar dispensers instead of individually packaged items
- When appropriate glass jars and containers will be reused for storage
- Used cooking oil will be collected by an approved contractor for re-use

#### Recycle

- We will limit the number of waste bins placed in canteens and recycling bins will be placed in the canteens to make recycling easier for our clients
- Containers and bins for recycling steel/tins cans, glass jars and bottles, milk cartons will be provided in a designated area to encourage and promote recycling throughout the canteens
- Recycle bins will be placed directly beside waste bins so that recyclable material can be easily separated.
- We will, where possible and if appropriate, choose glass instead of plastic, as it is more easily recycled

#### **4. Training:**

Red Radish will ensure that all our staff are trained in sustainable best practice, energy efficiency and understand the importance of efficient recycling and that this will be monitored regularly by the company.

#### **5. Space and Energy Efficiency:**

Red Radish will optimise the use of space to reduce energy wastage and also wherever possible use energy efficient equipment and lighting. We also encourage that all equipment be disconnected from the electrical supply when not in use and is not left in stand-by mode for long periods of time.

#### **6. External Contractors:**

Red radish will make sure that all of our third party suppliers and contractors are aware of our sustainability policy and also actively work with us to encourage the ethical sourcing of produce and also promote good recycling practices.

#### **7. Fish Products:**

Wherever possible Red Radish will always use 'low risk' fish species

#### **8. Efficient Farming:**

Red Radish will always try to select produce that minimises harm to the environment. We also support 'Red Tractor' products that guarantee food origin, traceability, animal welfare and food safety.

#### **9. Fairtrade Certified:**

Fairtrade is about better prices, decent working conditions, local sustainability, and fair terms of trade for farmers and workers in the developing world. All of these policies are supported by Red Radish wherever possible.

#### **10. Implementation:**

Red Radish will ensure that these sustainability policies are periodically reviewed and audited to make sure their implementation is well communicated throughout the organisation.

Authorised and agreed by Elizabeth Louise Bird trading as Red Radish

Signed electronically: *Elizabeth Louise Bird*

Dated – 12<sup>th</sup> February 2012