CATERING

SUSTAINABLE PRACTICES

Completed?

COMMENTS

- Use reusable dishes, cups, mugs, silverware, and table cloths when possible.
- Do not use plastic foam (i.e., Styrofoam or #6 polystyrene plastic).

 If disposables cannot be avoided, purchase paper products made with the highest possible recycled content and/or compostable products.
- Replace individual bottles of water with water jugs and refillable hottles
- Obtain as accurate headcount as possible so as not to over prepare food.
- Offer vegetarian (no meat) or vegan (no animal products) entree options.
 - Reduce the amount of red meat served throughout the week, limiting it to no more than 25% of meals, or participate in a
- 6 completely vegetarian day (i.e. Meatless Mondays) regularly. Communicate the health and environmental benefits of a plant based diet.
- 7 Serve local, seasonal, organic and/or sustainably grown food.
- Do not purchase any "Red List" seafood. For guidance in North 8 America, visit SeafoodWatch.org or in the United Kingdom visit
- 8 America, visit SeafoodWatch.org or in the United Kingdom visit www.GoodFishGuide.org.
- Use coffee from environmentally preferable sources (Fair production of trade/shade grown). Avoid "nod" single use coffee and us
- 9 trade/shade grown). Avoid "pod" single use coffee and use reusable filters.
- Separate food that cannot be donated for food waste recycling/organics/compost pick ups.
- Provide recycling bins with lids and clear signs and coordinate with
- 11 Production/Locations to ensure proper waste management and disposal.
- 12 Flatten and recycle all cardboard.



- Use energy efficient practices such as unplugging small appliances and choosing propane over charcoal/wood grills.
- Prevent grease, oil, or other chemicals from entering drains and waterways.
- Use environmentally friendly cleaning products (biodegradable, non-toxic, plant-based, Green Seal certified).
- Follow green practices; reduce, reuse, recycle and shut down (e.g., reduce paper, refill water bottles, shut down equipment).
- 17 Search for new green vendors at GreenProductionGuide.com.
- 18 Donate all edible leftover food to local food banks and charities.