

LIME & GINGER LOCATION SOLUTION LTD

At Lime & Ginger, we are acutely aware of the negative environmental impact mass catering has on the environment, and we recognize our role in, and commitment to, minimizing this impact as far as it is safe, practicable, and economically sound to do. This policy outlines the operational actions Lime & Ginger undertakes to reduce any adverse environmental impact and carbon footprint of our activities. The two key areas of focus are: environmental & social.

ENVIRONMENTAL POLICY

I. SEASONALITY

We use the freshest and tastiest produce by creating our menus around the seasons. Producing and eating seasonally insulates the food chain against fuel shocks and works towards guaranteeing a sustainable food supply.

2. FAIRTRADE PRODUCTS

We source and supply Fairtrade products such as tea, coffee, fresh fruit, chocolate, sugar, and snacks in preference to other products of equal value.

3. HEALTHY FOOD

We create menus that include fruit, vegetables, whole grains and low-fat proteins. We also accommodate specific dietary requirements such as vegan, vegetarian and allergies.

4. LEFTOVER FOOD

Unconsumed meals and sandwiches are donated to homeless charities in Cardiff or Bristol (depending on shoot location)

5. SUPPLIERS AND PROVENANCE

To be certain that the food origin meets our standards of animal welfare and ecological stewardship we use Kingfisher for all our seafood products Kingfisher Sustainability and all other produce, Brakes Brothers as they set the catering industry standard in food provenance through their scrutiny of new suppliers' sustainability policies and a strict Ethical Code of Conduct including anti-slavery practices. See: Brakes Brothers Sustainability

6. WASTE & RECYCLING

We ensure all sites fully recycle paper, plastics, cans, food waste, and glass. All used cooking oil is taken from locations and turned into biofuel. Also, we are registered with the Environment Agency as a lower-tier waste comer. In addition, we:

- Buy recycled products wherever possible
- On contract award we contact our local authority for information on glass and con collection services in the area
- We provide separate bins for cons, glass, cardboard waste and food waster to ease collection

7. BIO PACKAGING

We use Vegware disposables for food matter and compostable service.

8. ENERGY

We use environmentally safe and sustainable energy sources to meet our needs whenever possible and turn off equipment when not in use. We cook with LPG which has a smaller carbon footprint than electricity.

9. WATER

To reduce the amount of water consumed on-site we:

- Encourage staff to use the minimum amount of water when boiling water in kettles
- Encourage staff to wash vegetables and fruit in a bowl/sink rather than under a running tap
- We avoid defrosting produce under running water.

10. USING 'GREEN' PRODUCTS

When financially practicable we use green products for cleaning and catering packaging.

II. TRANSPORTATION

All of our vehicles are Euro 6 compliant and along with coordinating route planning, we seek to reduce fuel consumption and lower exhaust emissions at all times.

SOCIAL

1. STAFF TRAINING

We ensure all our staff understand our environmental policy when joining the company, and this is reinforced in new location briefings by the head chef.

2. LOCAL RECRUITMENT

When required, we recruit low-responsibility roles locally

3. STAFF INVESTMENT & WELFARE

We believe in looking after the welfare of our staff, and to that end, we pay beyond the Real Living Wage to our catering staff.