

# saltire

HOSPITALITY



## Our Green Policy & Story



# Environmental Policy

In partnership with all venues, clients and suppliers, Saltire Hospitality are hugely committed to our Green Approach by working together in a sustainable manner to reduce the overall impact our operation has on the environment when providing our services. We are continually developing and processing that can strengthen our approach and achieve our goals.



The delivering of our services in the most environmentally friendly way remains a prime priority for us and it's crucial that all team members recognise the impacts our operation has on the environment and the importance of achieving economic, social and environmental benefits.

We strive for and achieve high standards, using our own in-house management systems to ensure best practice and consistent methods of operation as we drive the business forward.

Saltire Hospitality recognise the significant impact that its catering operations have on the environment and our role in procurement, production, transport and serve and to that effect we have developed the following aims to ensure that our activities exceed legislative requirements in providing healthy and sustainable food.

## Our Aims...

- Educate and communicate our Green Approach to all colleagues, clients and suppliers
- Promote healthy and sustainable practices in all aspects of our food sourcing, production and service delivery
- Continually work to improve by reviewing our sustainability targets and highlighting areas of our service that can be significantly improved. We measure our daily performance against our targets which are reviewed and reported on by our events team.
- Minimise our energy and water consumption through efficient organisation of events, utilizing the most efficient equipment, control on measuring food usage and the disposable of food waste, food storage along with preparation and cooking methods used.

# What We Do

## Green Team

In 2022 we re-grouped our own Green Team and is made up of individuals from each part of the business (office, kitchen, logistics and events). The committee meets monthly and agrees a range of actions which are then communicated throughout the business.

## Our Food Philosophy

Saltire Hospitality strives to provide exceptional food using only seasonal and fresh ingredients. We believe that we have a duty to only source ethically and focus of sustainability and animal welfare. It is crucial for us to ensure that each of our suppliers operate in a sustainable manner. From our fresh milk and creams provided by Bonaly Dairies, Scotch meats and fresh seafood to the Mungoswells flour used in our homemade breads: every element is sourced as local as possible. We also strive to use only Fairtrade and organic products where possible.

## Transport

Our employees are encouraged to use public transport or cycle (we provide the cycle to work scheme) where possible and fleet cars are purchased with a focus on ensuring low emissions. We are in the process of phasing out diesel company cars for low emission or electric vehicles. In addition our delivery strategy is based around minimising the number of deliveries, vehicles and time spent on the road.

We are encouraging our core food distributors to introduce multi-temperature vehicles, which allows ambient and chilled goods to be delivered together, rather than using a separate vehicle for each.

## Energy & Carbon

In 2018 Saltire Hospitality had solar panels installed at the main building: 45-46 Dryden Terrace, Edinburgh, Loanhead, EH20 9JL and is currently in the process of installing them in our sister company Saltire Patisserie Ltd.

### **Saltire Hospitality aims include:**

- Reviewing the methods used in our preparation, cooking and storage to ensure that they are the most efficient and effective means to reduce energy whilst maintaining quality and freshness.
- Turning off equipment, heating, lighting and water when not needed and use autotimers where possible.
- Using natural ventilation where feasible.
- Take environmental impact and energy saving features into consideration when purchasing new equipment.
- Regularly service equipment to ensure the energy efficiency of appliances.
- Reuse equipment where practical to do so and dispose of obsolete equipment in the most environmentally friendly way possible and in line with legislative requirements.

## Plastic

Saltire Hospitality recognises the impact of plastic on the environment and we are committed to ensuring its use only when absolutely necessary. Areas we have identified where plastic must be used and no suitable alternative is currently available is the use of bin liners for the safe disposal of waste and health and safety flooring to provide a safe working environment for our employees and to protect the fabric of the building. This is a requirement from the majority of venues at which we operate.

We understand the impact of this on the environment and as such we advise our employees against the excessive or unnecessary use of single use plastic.

When serving drinks we advise our guests about the impact of straws on the environment. Where straws are required we are committed to the use of either biodegradable or paper straws.

## Waste & Recycling

- Minimising waste by carefully planning our ordering and production systems and use a "First in First Out" (FIFO) stock rotation system to try and eliminate waste from spoilage.
- Actively look at ways to reduce the amount of waste material we generate by engaging with our suppliers regarding packaging.
- Provide facilities for recycling and ensure that dry waste (e.g. cardboard, paper, plastic and metal) is kept separate from food waste in each catering unit.
- Have regular waste collections from SEPA registered providers.
- Keep records of food waste and other recyclables from all catering units.
- Weigh, graph and review food waste and other recyclable totals monthly to identify patterns to help us to reduce our waste and report via the Team Supervisor to Saltire Hospitality's Green Champion.
- Recycling coffee waste.
- Glass recycling through our own company "Glass to Sand Ltd" which involves using "Expleco" glass crushing machines to crush our used glass bottles to make glass sand which achieves a reduction of 10:1. The glass sand is currently used around the premises and or sold. "Glass to Sand Ltd" are the sole distributors in the United Kingdom for Expleco glass bottle crushers.
- Control the use of cling film by using dispensers.
- Recycling all wooden pallets by supplier returns.
- Encourage the use of refillable water bottles and smart mugs, where safe to do so, to reduce the amount of disposable cup waste.

## Packaging

- Use reusable plastic trays / crates for holding and transporting food products and crockery etc.
- Use “Vegware” plant-based and compostable disposable products.
- Use recyclable packaging, including coffee cups.
- Holding discussions with suppliers to cease the use of supplying food products in Styrofoam containers (Which normally go into general waste).

## Water

- Repair and maintain water outlets e.g. taps, sinks, hand basins, toilets, etc. if found to be leaking.
- Control the use of water by not letting taps constantly run (when not required).
- Positively support drinking tap water and encourages the use of drinking fountains.
- Ensure that all new catering venues will provide drinking water fountains.
- Offer still and sparkling tap water alongside tap water at events.

## Procurement

- Suppliers are nominated and regulated, and environmental and sustainability issues are embedded into tendering specifications.
- Liaise with our suppliers to gain information regarding provenance, nutrition and welfare of their products to assist us in making more informed choice and make our supply chain aware of our increasing desire to source ethically and sustainable products.
- Provide menus that are changed regularly so that we can offer seasonable produce where possible.
- Ensure hospitality dinner menus have seasonable produce as a matter of course.
- Encourage healthy eating by providing freshly prepared ingredients.
- Provide a selection of in season fresh fruit and vegetables in preference to out of season fruit and salad products.
- Engage with suppliers to ensure that where seasonal produce is available from the local area that this is our preferred choice.
- Ensure that our fruit and vegetable supplier has marked area of origin on all fruit and vegetable delivery notes to ensure that we can make informed choice on where our products are coming from and allow us to increase the amount of seasonal and local produce when it is available.
- Offer healthy choice menus which include vegetarian, vegan, gluten free etc based on customer requirements.

**Questions? Please email our Green Champion Kate on [kate@saltirehospitality.co.uk](mailto:kate@saltirehospitality.co.uk)**