

SANDS

— CATERING —

OFFICE & BUSINESS EVENT CATERING SINCE 1972

Corporate Social Responsibility Policy

Last Review	July 2025	Next Review	July 2026
Management Representative	Mark Williams		
Date	22.07.2025		

The majority of purchases are made from approved key suppliers. When new suppliers of goods or services commences, a supplier Questionnaire must be completed. Food suppliers must provide evidence that their products are produced in line with the EN 450011 standard. Approval of a supplier shall be at the discretion of the Managing Director or delegate. Once approved the supplier to be listed in the approved supplier Register.

When purchasing we ensure that all products and ingredients meet the Soil Association standards for the Food for Life catering mark. The products and ingredients we purchase must have full traceability back to source.

All suppliers are reviewed annually; if they fail to meet our requirements they will be removed from our Approved Supplier Register.

We recognise our responsibility to provide healthy and sustainable food. We work to incorporate environmental, ethical and social considerations into the products and services provided. We recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental, ethical and social effects associated with the products and services they provide. We also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and through our specifications.

Our aims

- Source food and other products locally where possible in order to sustain the local economy and reduce environmental impacts. Ensure that through the supply chain and distribution mechanisms our suppliers are working to reduce their carbon footprint
- Ensure that animal welfare standards are adhered to for any animal produce purchased and to insist on red tractor standards as minimum where applicable
- Support suppliers who share our values
- Communicate to customers, staff and suppliers our commitment to serving sustainable food
- Improve our recycling scheme in the kitchens to increase the number of waste items that can be recycled

How we will meet our aims

- Enhance staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns
- Work with our suppliers to progress the sustainability agenda
- Set sustainability targets and measure our performance against these annually
- Examine our Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers

We commit to

- Using Fairtrade products where applicable
- Using sustainable fish and raising awareness of alternative species
- Offering a range of seasonal produce and providing customer communications which will clearly state this
- Continued operation of our recycling policy within our kitchen to achieve maximum % waste being recycled
- Raising awareness of sustainable foods by utilising marketing tools available to us, including targeted promotions and events
- Using wherever possible compostable packaging or recycled and recyclable plastics and avoiding all single use plastics

Targets

Fairtrade

- Increase our Fairtrade product range and raise awareness of fair-trade campaigns organised throughout the year
- All of the bananas that we provide to be Fairtrade (subject to supply)

Fish

- All fish demonstrably sustainable with all wild-caught fish meeting the Marine Stewardship Council certification and Marine Conservation Society 'fish to eat'
- Utilisation of diverse species of fish to reduce pressure on sensitive stocks and provision of information at the point of sale to inform our customers
- Avoid using fish as listed on the marine conservation Society's 'fish to avoid list' and provision of information at the point of sale to inform our customers

Fruit and Vegetables

- All fruit and vegetables to be Red Tractor Assured or equivalent and if from the UK should be Grade 1 or 2 (where Grade 2 relates only to appearance) and seasonal
- Where products are not available from the UK (and not available under the Red Tractor Assurance Scheme) they will need to be fully traceable
- Products where possible to be ethically traded/sourced (including Fairtrade certified and/or Rainforest Alliance certified)
- Offer a range of seasonal fruit and vegetables regularly on the menu
- Introduction of Local Organic vegetables
- Actively promote the value in both sustainability and health of increasing vegetarian meals within the weekly diet

Meat

- All meat to be Red Tractor Assured or equivalent as a minimum standard
- Where appropriate and required, certified Halal meat will be used and labeled as such
- Procurement of meat will provide minimum standards of welfare for animals and where possible these will be RSPCA monitored Freedom Food accredited or equivalent. This specification will be adopted within procurement tender criteria
- Where possible local produce will be used and carbon footprint utilised as a measure during tender process

Poultry

- All Poultry to be Red Tractor Assured or equivalent as a minimum standard
- Where appropriate the RSPCA monitored Freedom Food standard or equivalent will be used
- Provide on occasions where only free range poultry is served
- Where appropriate and required, certified Halal meat will be used and labeled as such
- Procurement of poultry will provide minimum standards of welfare for animals and where possible these will follow the RSPCA monitored Freedom Food standard or equivalent
- Where possible local produce will be used and carbon footprint utilised as a measure during tender process

Dairy

- All milk to be Red Tractor Assured or equivalent as a minimum standard
- For British cheese, it must be made from British milk and Red Tractor Assured, i.e. traditional British cheeses such as Cheddar must be British
- Procurement of dairy products will provide minimum standards of welfare for animals and where possible these will follow the RSPCA monitored Freedom Food standard or equivalent
- Investigate options for all fresh milk to be organic
- Where possible local produce will be used and carbon footprint utilised as a measure during tender process

Eggs

- All fresh eggs to be free range and where British eggs are used they must carry the Lion Mark. All eggs should be ethically traded/sourced

Genetically Modified (GM) Food Policy

In recognition of the public concern about the safety of GM crops and foods, we have adopted in relation to the procurement of genetically modified products a policy to:

- Exclude from the supply all products required to be labelled as containing Genetically Modified Organisms
- Not knowingly purchase or serve GM foods
- All suppliers to take all reasonable steps to ensure all products supplied are GM free

Allergy, Intolerance and Nut Policy

We will seek information from clients about any food consumer's possible allergies or intolerance levels.

Sourcing Local Produce

Our suppliers are local. We have an on-going procurement process with our supply chain partners, which has been in place for many years. This process forms part of our standard operating procedure and is audited as part of our internal Quality Management Process.

We ensure there are a range of checks in place to ensure all our suppliers meet a continuously high standard and all are vetted to ensure full legislative and ethical compliance.

All suppliers complete a Pre-Qualification Questionnaire prior to working with us. Checks are then made on the information given and supporting documentation such as professional registers, Quality standards, environmental legislative requirements, financial stability, equality & diversity to ensure suitability.

Prior to any supplier being utilised, meetings/site visits are held between us to ensure that a full understanding is reached and service levels agreed regarding the standards, costs and delivery arrangement required. Regular meetings are held with all suppliers to ensure that all facilities/services provided are as required, these meetings are also backed up by visits and spot checks by the Managing Director to sites on a regular basis.

Our current supplier list is provided below. We only use the freshest ingredients which are locally sourced where possible. Central to our ethos is our environmental focus which has influenced much of our recent development. We are proud to have achieved 0% waste to landfill amongst our many 'Green' achievements

Sands strongly aim to support local industry wherever possible

- Almost all of Sands' major suppliers are located less than 5 miles away.
- London's closely situated markets are Sands' first point of call most days.
- Even today markets such as these are local & essential to the Sands operation underpin their local communities.
- **New Covent Garden.** Fruit, vegetables & flowers - Vauxhall
- **Smithfield Meat Market.** Meat & dairy products - Farringdon
- **Billingsgate.** Fish - East London
- **Chapel Street Market.** Fruit & Vegetables – Islington
- **Salmon** is always from the River Severn & Wye
- **Tuna** is always Pole & line caught
- **Chicken** (Halal) using a humane method of stunning before slaughter
- **Eggs** are British & Free Range

Information on Sands purchasing & provenance is available on request.