

# SANDS

## — CATERING —

OFFICE & BUSINESS EVENT CATERING SINCE 1972

### Environmental and Sustainability Policy

Our Environment Policy states our responsibilities, objectives and targets to ensure the environment is central to our business. Our Environmental Management System (EMS) ensures we are committed to the reduction of energy consumption, waste creation and water use. We will aim to continually improve by engaging with more efficient processes, technology and supply chains.

Objectives and targets are set to monitor our environmental performance and ensure that environmental management is central to our business. Sands Catering is committed to the philosophy that the **cheapest form of energy is energy that we do not consume**.

#### **Sands Catering Commits to;**

- To put carbon reduction at the centre of our business decisions to enable us to exceed our environmental compliance obligations
- Continuing our carbon reduction plan to reduce our carbon footprint to improve energy and water efficiency by both designing and maintaining a highly efficient facility with efficient processes to minimise environment impacts.
- Maintaining zero general waste to landfill and increasing on-site recycling • Ensuring sustainability is incorporated into construction and refurbishment projects
- Promoting sustainable methods of travel for our staff, in particular active travel, through free bike loan scheme
- Embedding sustainability into procurement activities
- Collaborating with the local community to help protect our local environment • Raising awareness of the environmental agenda with staff, suppliers and customers.

### **Small things Matter, how we are making change**

#### **Efficiency through Design**

##### **Efficient refrigeration & Frozen Spaces**

Cold rooms and refrigerators are notoriously energy intensive and part of Sands drive towards energy efficiency was the redesign of all cold chain spaces in the new Grenville Road facility. Sands Catering has engaged with contractors and specialists in low carbon refrigeration to design and build a cold chain that will remove almost all standalone refrigerators, more than double cold spaces whilst reducing energy consumption by over 20% by investing in highly efficient design material and processes.

These goals have been achieved by additional investment in high specification sandwich panels and air tight doors, LED lighting, upgrading the condensers, compressors, control systems and maintenance protocols.

In addition, the new north side 'Feeder' storage facility will replace two London storage locations and allow for the reduction of food miles by reducing the distances travelled by Sands supply chains and Sands suppliers

### **Building a Smart building to reduce energy consumption**

#### **What we have done so far**

We have replaced incandescent lights with compact fluorescent LED lights which are 80% more efficient than the ones we replaced – where possible we will be use movement activated lighting sensors

We have used high quality materials to Insulate walls, roofs, and floors to reduce heat from entering the cold spaces and cold from entering the office spaces.

We will be Installing heat pumps units to heat offices as an alternative to gas boilers

Smart toilets to reduce water usage through movement activated flushing systems

Staff welfare / training areas heated by recovered heat from kitchen heat extraction system

Highly efficient commercial hot water system to provide on demand hot water which removes the inefficiency of having to maintain hot water storage

**Smart Cooking** with energy-efficient cooking methods: Opting for energy-efficient cooking methods to minimise environmental impact

Sands Catering has replaced older less efficient 10 grid catering ovens by investing in a bank of highly efficient 20 Grid Rational iCombi Pro models which are ENERGY STAR certified. ENERGY STAR is one of the few globally recognized certifications for high-energy efficiency, certified by independent institutes

Independent studies have shown the performance of these ovens in commercial spaces results in a saving of 34 % less electricity and 53 % less water consumption whilst maintaining the highest standards in cooking quality.

### **Efficiency through our actions and processes**

**Reducing food waste:** Reducing food waste through mindful meal planning is an effective way to minimize environmental impact

We recognise that meat and dairy often have a high environmental impact. Vegetarian and vegan options are therefore always available at our catering outlets.

We use seasonal food to reduce our need for imported food with high food miles Food waste is monitored and kept to a minimum.

### **Reducing our Carbon Footprint through responsible purchasing**

Sourcing local and sustainably grown food: Good Eggs, a grocery delivery service, limits its carbon footprint by only sourcing local, sustainably grown food and requiring a completely transparent supply chain

Using sustainable packaging and logistics: Adopting sustainable packaging and logistics solutions can help reduce the carbon footprint of a catering company

Influencing diner behaviour: Designing menus and dining experiences that encourage diners to make sustainable choices can help reduce the carbon footprint of a catering company

### **Responsible sourcing**

We ensure that the meat, dairy and eggs we use are sustainably sourced. All our eggs are free range in the food we produce. We purchase meats and fish only from sustainable suppliers

We do not purchase fish listed as 'fish to avoid' on the Good Fish Guide, as defined by the Marine Conservation Society. Our fresh and frozen fish is sourced from Marine Stewardship Council Certified Suppliers.

### **Healthy eating and menu design**

We provide healthy and nutritious options, minimising the use of preservatives and salt in the food we produce on site.

Where possible, the number of calories associated with each meal is provided so that our customers can make informed choices.

Access to free drinking water can be found across all our site

### **Waste and recycling**

We separate out the food waste produced in our kitchens so it can be recycled. Food waste is monitored and kept to a minimum.

All our cooking oil is recycled so it can be used as biofuel.

We are continually looking for opportunities to reduce disposable items and promote reusable alternatives. Staff and customers are encouraged to use reusable cups which are sold in our catering outlets. An additional charge is added onto the price of hot drinks when a disposable cup is used.

We aim to divert as much viable food away from the waste stream as possible by supporting local food charities