



# Trader and Exhibitor Sustainability Policy

Saturday 21 & Sunday 22 July 2018

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## 1. Introduction

Lambeth Country Show is committed to responsible food sourcing - reducing travel miles, environment impacts and maintaining welfare standards, and managing our operations sustainably. As a concession you play a crucial role. Please note we always welcome feedback on what we are doing and how it affects you, as well as new ideas.

## 2. Overview of Essential Sustainability Criteria to Trade

1. All concessions must adhere to the compostable serve-ware and packaging guidelines (“biodegradable” is not acceptable)
2. The certification requirements for meat, fish, eggs, milk and tea & coffee are an absolute – all stall supply records will be checked.
3. Sugar, salt & pepper and sauces must not be available in single sachets.
4. All traders must use the recycling systems provided behind their stalls.
5. No bottled water or drinks of any type in plastic disposable bottles are permitted to be sold at the event.

Please note that failure to adhere to any of the above will result in the loss of your **Deposit** and will affect applications to trade at future events.

## 3. Food Sourcing Policy

Lambeth Country Show is committed to sourcing responsibly. We recognise that sourcing decisions affect margins and so accept minimum standards of free range while we move toward organic show-wide. Please see the essential and desirable criteria below:

### Essential Criteria

1	All meat products must either be sourced from our suppliers list OR must be guaranteed from outdoor-reared animals at the very least, and preferably certified Organic or Freedom Foods.
2	Free range eggs ONLY, preferably organic
3	Only fish on Marine Conservation Society’s ‘fish to eat’ list <a href="http://www.fishonline.org/fish-advice/eat">www.fishonline.org/fish-advice/eat</a> - which includes Marine Stewardship Council (MSC) certified fish ( <a href="http://www.msc.org">www.msc.org</a> )
4	All menus should be based on local, seasonal produce where possible
5	Required items not available locally should be grown within Europe wherever possible.
6	Absolutely all tea, coffee, hot chocolate, sugar and bananas must be certified Fair Trade.
7	All milk must be organic.
8	All cleaning products must be non-toxic, biodegradable or environmentally friendly wherever possible within food hygiene guidelines.

**Those selling meat or fish are required to provide evidence that their produce conforms to the above criteria. Supplier invoices will be checked onsite as part of the Readiness to Open Check.**

### Desirable Criteria

- Menu’s should be based on seasonable British produce where possible
- Where foods unavailable from the UK is required, aim to source from Europe
- Provide basic info to customers about ethical and environmental standards at the stall and on menu boards e.g. ‘Free Range Moroccan chicken Tagine’, or displaying any certification or a policy.

**Marks/certifications we like to see:**



## 4. Bottled Water

This year we have teamed up with ‘Life’ water who will be the sole supplier of bottled water to the Lambeth Country Show 2018. ‘Life’ are industry leaders in providing bottled drinking water with the lowest possible impact on the environment. Traders can order cases of 24 x 500ml bottles of Life water on application for £6 each. This water must then be sold at a value of £1 per bottle to the public. No more, no less. Cases of water can be picked up on site once they have been paid for.

Life Water is an ethical bottled water brand trying to make difference by raising the bar of what consumers should expect from their everyday products. Every bottle of Life Water purchased funds the delivery of 1,000 litres of clean drinking water to communities in need, through their partner charity [drop4drop](http://drop4drop)



See all of the projects that Life Water has funded: [www.life-water.co.uk/projects](http://www.life-water.co.uk/projects).

## 5. Serve-ware & Packaging Policy

We aim to recycle and compost as much as possible. Serve-ware is generally not easily recycle-able due to being covered in food stuff, therefore the best approach is to ensure it is compostable *with* the food. All serve-ware including cutlery, plates, meal boxes etc. must be ‘compostable’. **Please note this is different to ‘biodegradable’, which is not permitted.** It is essential that everyone use the correct serve-ware as small percentages of contamination can lead to large amounts of waste going to landfill rather than being composted. Please note that serve-ware will be checked onsite before permission is granted to open.

### Permissible serve-ware:

- Wooden cutlery – spoons, forks and knives
- Compostable paper and cardboard cups
- Compostable paper plates and bowls
- Wooden stirrers



### Banned serve-ware types:

- No cornstarch/bio 'Plastic' cups allowed to be used on site (they are often confused with plastic cups/glasses or compostable waste leading to confusion and lower recycling rates)
- No expanded polystyrene
- No plastic cutlery
- No single sachet servings of salt, pepper, sugar or sauces
- No disposable plastic bottles of any type
- No plastics of any type including PET, rPET or HPDE

If you have any queries about whether you are using the correct materials contact your supplier or one of our preferred suppliers and check that what you are buying conforms to EN13432.

### Packaging Policy

Packaging should be kept to a minimum and consist of only compostable or approved recyclable materials:

- Plastics: PET, RPET, HDPE
- Uncoated\* cards and plastics (starch-based compostable coatings are permissible)

## 6. Recycling Systems

We have ambitious recycling targets and we also aim to achieve Zero Waste to Landfill within the next five years. This requires separating all of our waste streams onsite. We realise it can be difficult as each festival you attend may have a different system. Because of this we aim to be very clear about what we expect and the Recycling Liaison Team will be around throughout the event to offer support.

TYPE OF WASTE	HOW TO RECYCLE
Mixed dry recyclables: Plastic, cans, tins, tetra pak and glass	You will be provided with a re-usable container for mixed dry recyclables by the Recycling Team, and they will be collected daily from your stall.
Food waste, compostable serve-ware and compostable packaging	Please bring your own kitchen bin; these can be decanted into 240l-lidded wheelie bins behind each cluster of stalls or individual stalls where food waste collection is higher. Plastic liners are not to be used.
Cardboard	You will be provided with dumpy sacks behind each cluster of stalls – please break down/fold boxes and deposit on a daily basis.
Cooking oils/fats	Please store used oils and fats in your original container or own container with lid on until the end of the event, and request for it to be collected by the Recycling Team
Waste water – no oils/fats/solids please	Use the water waste storage containers provided. You will need a container at your stall to store and transfer waste water to the central tank.
Other waste	You will be provided with some bags for 'residual waste', which will be collected directly from the rear of your stall by the Recycling Team.

Our onsite Recycling Team will offer advice and help onsite, and provide you with an A4 sheet of the recycling instructions to be placed at your stall for staff. If you do not have the necessary resources as above, please advise a member of staff. It is your responsibility to ensure your staff recycle and keep waste streams separate. Your **Deposit** will only be returned if you recycle effectively *and* leave your pitch in an acceptable state – completely litter free. A sign-off from your Market Manager is required at the end of the event. Your **Deposit** will not be returned without a sign-off signature.

## 7. Food Trader Awards: Celebrating Your Efforts

We are rewarding the most sustainable trader with a free pitch the following year. We are also running the ‘best improver’ award – the winner receives a feature in the program and a 10% pitch fee reduction to next year. We’ll come round to do the assessment early in the weekend, but remember this is your chance to show off about all the great green stuff you do.

## 8. Readiness to Open – Onsite Checks

As part of your application this year we ask you most of the sustainability questions we need to know. Please note that we do check, so we expect your operation to reach the standards you have claimed if you are successful. Our Trader Sustainability Guru will come and say hello before you open and give you a ‘**Green and Ready**’ certificate – this is part of the requirement for readiness to open, along with the usual safety checks. If you are selling meat, dairy, tea, coffee, fish or eggs we will ask to see your supplier receipts as proof of origin.

## 9. Surplus Food Collections

We know that traders do not intend to have surplus food, but are aware that sometimes this is unavoidable given the nature of the business. If there’s a chance you will have food remaining at the end of the festival and would like to be able to use it for a good cause, we have arranged for a surplus food charitable organisation to collect from you on Sunday night.

Thanks for reading.

[www.lambethcountryshow.co.uk](http://www.lambethcountryshow.co.uk)



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