



**PINKERTON'S**

## **Environmental Policy – Pinkerton's Catering**

At Pinkerton's Catering, we are deeply committed to minimising the environmental impact of our operations. As a responsible catering company, we recognise the importance of sustainable practices and strive to integrate environmental stewardship into every aspect of our business. Our aim is to continually reduce our carbon footprint and to work alongside our suppliers, clients, and contractors to foster a more sustainable future for the catering and events industry.

We believe that educating our staff is key to implementing meaningful change, and we are also committed to encouraging our suppliers, clients, and partners to consider the environmental impact of their choices. By taking a proactive approach to sustainability, we aim to be one of the leading sustainable catering companies in the industry.

### **1. People: Engagement & Education**

Our people are at the heart of our sustainability efforts. From our customers to our suppliers and internal team members, we are committed to working collaboratively to reduce our environmental impact.

- **Customer Engagement:** We actively communicate our sustainability initiatives to our clients, encouraging them to make eco-conscious decisions. We offer suggestions such as encouraging the use of public transport to event venues and promoting the refilling of reusable water bottles to reduce plastic waste.
- **Staff Education and Training:** We provide ongoing training to our team on sustainability practices, ensuring they are knowledgeable about how they can reduce our environmental footprint in their day-to-day operations.
- **Supplier Collaboration:** We carefully select suppliers who share our commitment to sustainability. We maintain an open dialogue with them regarding their packaging practices and supply chains, and work together to address any areas for improvement.



## 2. Food: Sourcing with Care

At Pinkerton's, we are dedicated to sourcing the highest-quality ingredients, prioritising local, organic, and sustainable options wherever possible. We aim to ensure that our food choices have a minimal environmental impact.

- **Local Sourcing:** We prioritise local sourcing to reduce food miles, supporting local farms and businesses while ensuring the freshness and quality of the ingredients.
- **Organic Ingredients:** We work with organic suppliers to reduce pesticide usage, contributing to soil health and the overall reduction of environmental harm.
- **Sustainable Proteins:** We ensure that our fish is sustainably sourced and free from overfishing practices. We do not use genetically modified foods and strive to offer healthier, environmentally-conscious options for all our menus.
- **Fair-Trade Ingredients:** We actively source Fair-Trade certified ingredients, ensuring that producers receive fair compensation for their work, which supports both ethical and environmental sustainability.
- **Animal Welfare:** We support suppliers who prioritise animal welfare, including organic egg suppliers from East Lothian and ethically raised meats.

## 3. Waste Reduction and Recycling

We are committed to minimising waste and increasing recycling efforts across all areas of our business. Our goal is to reduce the amount of waste sent to landfills by implementing best practices for waste management.

- **Recycling:** We have established comprehensive recycling practices across all aspects of our operations, including paper, cardboard, toner cartridges, and packaging. We partner with Changewaste, a reputable waste company to ensure that materials such as plastics, tin, and glass are properly recycled.
- **Electronic Documentation:** We reduce paper waste by prioritising digital storage and communication. This includes using electronic documents and storage systems to minimise physical paperwork.
- **Reusable Catering Items:** Whenever possible, we use reusable crockery, glasses, and utensils instead of disposables. This not only reduces waste but also ensures a higher-quality service for our clients.
- **Composting & Food Waste:** Where possible, we aim to compost organic food waste and donate surplus food to local charities, reducing food waste and helping support the community.



#### 4. Energy Efficiency and Water Conservation

We understand the importance of reducing our energy and water usage to help protect the environment. Our operations are continuously monitored to ensure that we minimise energy consumption.

- **Energy-efficient Equipment:** All new equipment purchased for our operations is energy-efficient, and we prioritise the use of appliances that have a low environmental impact. Existing equipment is regularly serviced to maintain optimal efficiency.
- **Energy Consumption Monitoring:** We actively monitor and reduce energy consumption across our office, kitchens, and event spaces, using strategies such as energy-efficient lighting and appliances.
- **Water Conservation:** We promote water-saving practices within our kitchen and office operations. This includes low-flow faucets, water-efficient dishwashers, and encouraging our team to minimise water waste.

#### 5. Continuous Improvement and Transparency

We recognise that sustainability is an ongoing process. As such, we continually assess our environmental impact and seek opportunities for improvement.

- **Monitoring and Reporting:** We track our progress in reducing waste, energy consumption, and other environmental impacts, setting clear goals and reporting on our performance.
- **Feedback Loop:** We engage with our staff, clients, and suppliers to gain feedback and insights on how we can improve our sustainability practices and adapt to new environmental challenges.

#### Conclusion

At Pinkerton's Catering, we are committed to being leaders in sustainability within the catering industry. By focusing on local sourcing, waste reduction, energy efficiency, and ethical practices, we aim to provide exceptional services while minimising our environmental footprint. We strive for continuous improvement and actively encourage our clients, suppliers, and team members to join us in this important mission for a more sustainable future.