

Fork.

Trader and Exhibitor Sustainability Policy

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1. Introduction

Fork are 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 or wooden 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, sauces and milk must not be available in single sachets.
4. All traders must use the recycling systems provided.
5. No bottled water or drinks of any type in plastic disposable bottles are permitted to be sold at the event.
6. No single use plastics of any kind are permitted.

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

3. Food Sourcing Policy

Fork is committed to sourcing responsibly. We recognise that sourcing decisions affect margins and so accept minimum standards of free range while we move towards organic. Please see the essential and desirable criteria below:

Essential Criteria

1	All meat products must be sourced 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 www.fishonline.org/fish-advice/eat - which includes Marine Stewardship Council (MSC) certified fish (www.msc.org)
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. Water



This year we have teamed up with [CanO Water](#) who will be the sole supplier of canned water for our events (where applicable). CanO Water are industry leaders in providing canned drinking water with the lowest possible impact on the environment. Traders can order cases of 24 x 330ml Cans on application for £6 per case. This water must then be sold at a value of £1 per can to the public. No more, no less. Cases of water can be picked up on site once they have been paid for.

Aluminium cans have the highest recycling rate of any drink on the market, far higher than glass or plastic and so represents the most ecological way to address the issue of single use plastics on site for us, which has historically been plastic bottles. The sale of any other branded water on site is not permitted.

5. Single Use Plastics

2019 will see the implementation of a site wide ban on the sale of single use plastics across all Fork events. Those business effected by this new policy will need to seek out **compostable** alternatives. Again, **please note this is different to 'biodegradable', which is not permitted**. Our sustainability officer will be paying particular attention to the following items so please make an effort to find suitable alternatives. By signing up to trade at the show, you are agreeing to adhere to our sustainability polices. Disregard for these will lead to loss of your deposit and forfeit applying for any future events.

Prohibited items:

- Plastic bottles
- Plastic drinking straws
- Plastic bags
- Plastic Tea / Coffee stirrers
- Plastic Clothing tags
- Plastic Condiment sachets
- Plastic milk pots, sticks & jiggers
- 'Compostable' bio plastics and corn starch products.

6. 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'. 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 plastic bags
- No single sachet servings of salt, pepper, sugar, milks 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 and check that what you are buying conforms to EN13432.

Packaging Policy:

Packaging should be kept to a minimum and consist of only compostable materials.

7. Recycling Systems

We have ambitious recycling targets and we also aim to achieve Zero food waste by 2021. 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.

8. Food Trader Awards: Celebrating Your Efforts

We are working with events to promote an initiative that rewards the most sustainable trader with a free pitch the following year. We are also promoting the ‘best improver’ award – the winner receiving a 10% pitch fee reduction for the following year. We’ll come around 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.

9. 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 you supplier receipts as proof of origin.

10. 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 partnered with [Olio](#). There will be a designated drop off point on site where you can take any food items that would otherwise go to waste and have them distributed to food charities and other initiatives that need them. However, not all food is suitable for donation. Further information on what can be donated and where will be send out separately too this pack.

Thanks for reading.

If you have any questions, don’t hesitate to contact info@wearefork.co.uk

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