

FOOD VENDOR EXPRESSION OF INTEREST FORM

GUIDE TO REDUCE SINGLE-USE PLASTICS FOR FOOD VENDORS

At the City of Albany, we are committed to engage community members and visitors to Albany with litter awareness, waste reduction and correct waste sorting to reduce waste to landfill. With litter posing a growing threat to the marine and coastal environments the City would like to set an example at our events to highlight problem litter items while encouraging waste reduction, correct disposal and personal responsibility.

The purpose of this guide is to assist Food / Coffee Vendors to transition away from single-use plastics by providing alternate solutions.

It is always better to choose REUSABLE alternatives wherever possible. Of course this is not always feasible, so we recommend using 100% certified compostable products (certified to Australian Standards) for takeaway where needed.

When sourcing products, be wary of those labelled only as 'biodegradable' or 'degradable'. This does NOT mean the same thing as compostable, and may be a plastic product. Ensure the product you're purchasing is 100% compostable. Where possible, try to choose natural products such as paper, bagasse, cardboard, wood, palm or bamboo, as these compost more readily than bioplastics.

Water Bottles

Reusable Options: BYO Reusable Water Bottles – the COA will provide a water tank as a refill station at each event.
Exceptions: Alcohol licensing regulations Health and safety reasons Medical exceptions, or as needed by people with disability

Coffee cups & lids

Reusable options: BYO coffee cups. Vendors to consider offering a discount to encourage this good behaviour.
Alternative suggestions: Look for paper cups with 100% compostable lining (check lining is not traditional plastic). Lids should be made from compostable material such as bagasse (preferred) or PLA/CPLA.
Avoid: Single use paper cups. Polystyrene lids - these lids will have 'PS' and the number '6' on them
Exceptions: Health and safety regulations Medical exceptions

Straws

Favourable option: No straws
Alternative suggestions: Remove straws from sight and only provide upon request.
Paper or wheat straws.
Put up signage saying that you are reducing straws to encourage customer participation.
Exceptions: Medical exceptions, or as needed by people with disability

Serveware – cutlery & crockery

Disposable options: Preference wooden/ paper/ cane or other 100% compostable items that meet home compost standard. Products made from bagasse are a good option as they are strong and leak-proof. For cold cups, paper is preferred. If lined ensure, all lining is 100% compostable.
For cutlery, bamboo/ wood is the best option. Be wary of the label 'biodegradable', ensure they are also labelled as compostable. Try to source sustainable products if possible.
Avoid: Plastic serveware including EPS (polystyrene) and PLA (biodegradable plastics) Plastic stirrers / spoons
Exceptions: Medical exceptions, or as needed by people with disability

Takeaway containers

Disposable options: Provide wooden/paper/cane or other 100% compostable containers that meet home compost standard. Be wary of the label 'biodegradable', ensure they are also labelled as compostable. Try to source sustainable products if possible.
Avoid: Single-use plastic take-away containers.

Plastic bags

Reusable options: BYO reusable cloth bags
Alternative suggestions: Ask if customers really need a bag, many will have their own bag they can use. If a takeaway option is needed, provide sustainably sourced paper bags (can be branded) or recycled cardboard boxes.
Avoid: Single use plastic bags

Condiments

Discouraged: Single plastic sachets
Alternative suggestions: Large dispensers

Resources:

https://www.cityofsydney.nsw.gov.au/data/assets/pdf_file/0020/313175/Reducing-waste-from-events-and-services-Guidelines-for-single-use-items.pdf

https://docs.wixstatic.com/ugd/6a1af1_385ba46a490644e399bc0aa372f0f47d.pdf

With thanks to Boomerang Alliance www.boomerangalliance.org.au