

Environmental Sustainability Policy

Entice Me Catering 2026

Document Control

- Business Name: Entice Me Catering
 - Policy Owner: Kym Carson (Owner)
 - Effective Date: 2020
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 - Version: 3.0
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1. Purpose

Entice Me Catering is committed to minimising the environmental impact of our hospitality operations and delivering services in a sustainable, responsible, and compliant manner. This policy outlines our environmental objectives, operational commitments, and continuous improvement practices to support government procurement requirements and broader sustainability outcomes.

We recognise the importance of environmental stewardship and aim to integrate sustainable practices across all aspects of our operations, including procurement, food preparation, waste management, energy use, water conservation, transport, and supplier engagement.

2. Scope

This policy applies to:

- All employees, contractors, and subcontractors
 - All hospitality operations managed by Entice Me Catering
 - Catering services, food preparation, delivery, and event operations
 - Procurement and supplier management activities
 - Waste, energy, water, and resource management activities
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3. Policy Statement

Entice Me Catering is committed to:

- Complying with all relevant environmental legislation, regulations, and government sustainability requirements
 - Reducing waste generation and increasing recycling and reuse initiatives
 - Improving energy and water efficiency across operations
 - Reducing greenhouse gas emissions where practicable
 - Purchasing environmentally responsible and locally sourced products where feasible
 - Minimising single-use plastics and unnecessary packaging
 - Encouraging sustainable behaviours among staff, suppliers, and customers
 - Continuously improving environmental performance through measurable objectives and regular review
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4. Environmental Objectives

To support sustainable operations and government procurement expectations, Entice Me Catering aims to:

1. Reduce general waste sent to landfill
 2. Increase recycling and organic waste diversion
 3. Reduce energy consumption per operational site
 4. Improve water efficiency and minimise wastage
 5. Source sustainable, ethical, and locally produced goods where practical
 6. Reduce use of disposable and single-use products
 7. Engage suppliers with demonstrated environmental commitments
 8. Maintain compliance with environmental laws and industry standards
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5. Environmental Commitments

5.1 Waste Reduction and Recycling

We will:

- Implement waste separation systems for general waste, recyclables, and organics
- Reduce food waste through menu planning, portion management, and stock control
- Donate surplus edible food where appropriate and permitted
- Use recyclable, compostable, or reusable service ware where practical
- Monitor waste volumes and identify reduction opportunities

5.2 Sustainable Procurement

We will:

- Prioritise suppliers with environmentally sustainable practices
- Purchase locally sourced products where feasible to reduce transport emissions
- Consider environmental impact when selecting products and services
- Reduce excessive packaging through supplier engagement
- Preference certified sustainable products where available

5.3 Energy Efficiency

We will:

- Use energy-efficient appliances and equipment where practical
- Turn off lighting and equipment when not in use
- Maintain equipment to optimise energy performance
- Investigate opportunities for renewable energy adoption
- Monitor and review energy consumption regularly

5.4 Water Conservation

We will:

- Promote responsible water use practices
- Maintain plumbing and equipment to minimise leaks and wastage
- Use water-efficient fixtures and appliances where feasible
- Monitor water usage and investigate unusual consumption patterns

5.5 Transport and Emissions

We will:

- Optimise delivery schedules and transport routes to reduce fuel use
- Encourage efficient transport practices for staff and suppliers
- Consider lower-emission transport options where practical

5.6 Chemical and Hazardous Materials Usage

We will:

- Use non-toxic chemicals where applicable within our industry to reduce water contamination from chemical runoff
- Purchase environmentally friendly cleaning agents and chemicals where possible while maintaining hygiene standards within our Food Safety Programme

- Maintain current and up-to-date Material Safety Data Sheets (MSDS) documentation for all applicable chemicals and hazardous substances
- Continuously review new cleaning agents and chemical products entering the market that are less damaging to the environment
- Ensure safe storage, handling, and disposal of chemicals in accordance with legislative and safety requirements

5.7 Training and Awareness

We will:

- Provide environmental awareness training to employees
 - Encourage staff participation in sustainability initiatives
 - Promote accountability for environmentally responsible behaviours
 - Communicate environmental objectives and performance internally
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6. Compliance and Governance

Entice Me Catering will:

- Comply with applicable Commonwealth, State, and Local Government environmental legislation
- Maintain appropriate licences and approvals where required
- Cooperate with government reporting and audit requirements
- Review environmental performance periodically
- Address environmental incidents promptly and appropriately

Management is responsible for ensuring this policy is implemented, communicated, and reviewed.

7. Monitoring and Continuous Improvement

We are committed to continuous improvement through:

- Setting measurable environmental objectives and targets
 - Reviewing operational practices regularly
 - Monitoring waste, energy, and water performance
 - Seeking feedback from staff, customers, and stakeholders
 - Reviewing this policy annually or as required by operational or legislative changes
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8. Roles and Responsibilities

Management

Management will:

- Provide leadership and resources to support this policy
- Ensure environmental considerations are integrated into operational decisions
- Monitor compliance and performance
- Promote continuous improvement initiatives

Employees and Contractors

Employees and contractors are expected to:

- Follow environmental procedures and work instructions
 - Minimise waste and resource consumption
 - Report environmental hazards or incidents
 - Participate in sustainability initiatives and training
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9. Tender and Government Procurement Alignment

This policy supports alignment with government procurement principles relating to:

- Sustainable procurement
- Environmental responsibility
- Waste reduction and recycling
- Resource efficiency
- Social and ethical supply chain considerations
- Continuous improvement and measurable sustainability outcomes

Entice Me Catering is committed to working collaboratively with government agencies to support environmentally sustainable service delivery.

10. Approval

Approved by:

Name: __KYM CARSON_____

Position: _OWNER_____

Signature: __ KYM CARSON _____

Date: _____ JAN 26 _____