

Operational Policy – Non- Food Waste and Recycling

French Steakhouse & Bistro

Oscar's French Bistro and Steakhouse are committed to measuring and reducing non-food waste where possible, both through our own in house practices and working with our suppliers to reduce packaging and/ or provide recyclable packaging content.

This policy applies to all operations that Oscar's French Bistro and Steakhouse undertakes. Also relevant to all suppliers including third parties that provide goods and services to the organisation whether new or existing.

The policy aims is to achieve the following:

- Monitor all non- food waste levels
- Set targets to reduce our general waste output
- Monitor our recycling rates and increase
- Work with suppliers to ensure minimal/ recycled packaging is provided
- Waste company is aware/ on board with our commitments

Non- Food Waste

We aim to minimise our non- food waste in all areas of our production, we work with our waste company to ensure we have the relevant bins to ensure we can maximise our recycling content. All non- food waste is diverted from landfill and incinerated which is an area we wish to improve further on. We work with our suppliers to ensure products come in minimal packaging/ recyclable packaging where possible. Non- food waste is currently monitored on a monthly basis and compared to ensure relevant targets are being achieved.

Recycling

Oscar's is committed to improving and increasing recycling rates in all areas of business. We ensure we use no single use items within our restaurant area. All food/ products are stored in reusable containers where possible, but we must ensure all food regulations are met. We work closely with our waste contractors to ensure we have in place the correct containers to separate and maximise recycling rates. We continue to set ambitious recycling targets.

Date: 10/04/2022