**Sustainability Pact for Caterers**

As part of the Sustainability Action Plan, caterers at the Infosys Hall of Fame Open must follow the guidelines below to reduce their impact on the environment by reducing waste, responsible sourcing, and green cleaning.

**Waste Reduction**

1. **Recycle** plastic, metal, glass, plastic filmand cardboard in appropriate receptacles.
2. Collect food scraps for **composting**.
3. Use compostable **service ware**. **Please review *all* serviceware items with ITHF before purchasing, including cups, cutlery, napkins, boats, clam shells, etc..**
4. Eliminate **single-use plastic** straws and water bottles.
5. Source imperfect produce, when feasible, to keep edible produce from waste.
6. Follow a **food waste program** through menu planning and managing of ordering and preparation. Consider programs such as [www.leanpath.com](http://www.leanpath.com) and resources [www.refed.com/solutions](file:///C:/Users/hswan/AppData/Local/Microsoft/Windows/INetCache/Content.Outlook/X2PQP3U3/www.refed.com/solutions).
7. Donate unused food to the greatest extent feasible. Compost all other food waste. Safely donate through the “Rhode to End Hunger”.
8. Recycle grease into biodiesel. Newport Biodiesel is a good resource. http://newportbiodiesel.com/

**Responsible Sourcing**

Select food which meets the following requirements to the greatest extent feasible:

1. **Certified humanely** raised and handled meat such as: Certified Humane, Animal Welfare Approved, American Grass-fed, American Humane Certified, Global Animal Partnership 4, 5 and 5+
2. **Plant-based** meat alternatives
3. USDA Certified **Organic**
4. **Locally** grown produce Choose vendors located in Rhode Island or Southern New England – particularly those who source ingredients locally. The State of Rhode Island “Supply RI” (<https://www.supplyrhodeisland.com/>) is a good place to search for vendors.
5. **Cage-free** eggs
6. Sustainable **Seafood**: Favorably listed by Monterey Bay Aquarium, ASC, OceanWise, or MSC Certified
7. **Fairtrade** coffee and tea
8. Milk and Yogurt **free from artificial growth hormones**
9. **Palm oil** from sustainable sources.
10. Support your local farmer, fisher, or maker and source locally Resources include:
    1. Farm Fresh RI’s Market Mobile Program. (<https://www.farmfreshri.org/programs/market-mobile/>),
    2. Hope & Main (<https://makefoodyourbusiness.org/>)
    3. What’s Good (<https://sourcewhatsgood.com/>)
    4. Seafood Marketing Collaborative (http://www.dem.ri.gov/riseafood/about.php).

**Green Cleaning**

Use green cleaning products to the greatest extent feasible. Select cleaning and disinfection products and hand soaps that are certified by **Green Seal** or **Eco Logo**.

**Consented to:**

Company Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_