

Verve Real Food Catering

Waste Minimisation Policy

At Verve Real Food Catering we are committed to continuous improvement of waste management practices to reduce the proportion of waste created by our catering and events venue operations.

We advocate increased treatment of waste for re-use or re-cycling, in order to minimise the amount of waste sent to landfill sites.

The company embraces its responsibility to comply with Duty of Care provisions of the Resource Management Act 1991, and the Waste Minimisation Act 2008 and will act responsibly to manage waste in support of the following objectives:-

Prevent

Prevent waste by only procuring goods and materials to meet the needs of the business and maintaining them to extend their life span

Reduce

Discarding less material through using robust design and management practices, and encouraging members of our supply chain to adopt the same principle

Re-use

Making use of existing materials wherever practically possible, either on site, or on other projects

Re-cycle

Identifying and segregating materials for re-cycling

Appointing waste management contractors with a proven track record on recycling waste

Responsible disposal

Complying with current waste management legislation, and company policy and procedure, for the safe disposal of waste and utilising the use of energy recovery facilities in preference to landfill wherever practicable.

Verve Real Food Catering will raise awareness of waste management with all employees, including Sub-Contractors that can be identified as producers of waste.

Continuous improvements will be guided by consideration of environmental benefits, changing legislation, reviews of waste management procedures and innovation in the waste management industry.

This Waste Minimisation Policy, together with our waste management system, will be periodically reviewed to ensure their continued relevance and appropriateness to our activities.

Signed



Steve Geddes



Nicky Geddes