

Eco Impact Checklist

Title of report: Food and Beverage Contract for Event Spaces in Council Buildings				
Report author: Zak Mensah				
Anticipated date of key decision 07 May 2019				
Summary of proposals: To seek approval to go to the market to tender for providers of food & beverage. Please note that the food offer we seek is not for grocery / food ingredients but meals as part of an event e.g. conference				
Will the proposal impact on...	Yes/ No	+ive or -ive	If Yes...	
			Briefly describe impact	Briefly describe Mitigation measures
Emission of Climate Changing Gases?	Yes	-ive	Some events will use transport for taking resources to venues by courier or lorry. Some clients and their customers will drive to the venue. The kitchens can use a high amount of electricity and/or gas.	Sites are all accessible by public transport and with only one exception do not have on-site parking (Mansion House for four cars). Each client pack includes “how to get there” information which focus on the ease of public transport. Will not offer discounts for using nearby car parking offers. Ensure contractors have an effective energy management plan and controls. As part of the plan the contractor will have annual targets for reducing energy consumption.
Bristol's resilience to the effects of climate change?	Yes	-ive	Harbourside Pavilion is in flood risk area	The risk is logged on our business continuity plan and within the corporate approach to dealing with flooding.
Consumption of non-renewable resources?	Yes	-ive	The facilities at the venue may not be recyclable eg audio visual equipment	All equipment will be maintained to maximise life and repaired where possible. Upon retiring of equipment we will use the Council approved service for the collection of ICT/AV equipment.

		+ive	Use of plastics for drinking water	By April 2019 we will have replaced water bottle stations and plastic cups with main connected water fountain.
		+/-ive	Catering at City Hall and Cash Hall Café concession. Tender Cash Hall café concession which expires July 2019 as a lot within the other tender process to maximise public value of exercise.	Re-tendering café provision gives opportunity to encourage positive environmental aspects, such as no plastics used or no single use cups used. The tender should link into and continue the work being done by the Single Use Plastics Group (Namely taking away single use cups completely from the cash hall.) Contact Hannah Bush or Kurt James about this.
		+ive/ -ive	Tender of a catering contractor.	See above re plastics. Also during tender consider environmental areas such as locality of contractor and food miles, food for life accreditation, healthy foods etc.
		-ive	Registry office- 30CH Agree in principle to consider capital to install a kitchen if the business has potential with the aim to finance with third party contractor in the medium term.	Installation of a kitchen will consume resources in construction and will consume energy during operation. This will be considered separately when approved.
		+ive	We have pulled a lot of the utilities data and have been interrogating anomalies- for example the water usage at the pavilion is 5.54 per m2 which is extortionately high for a building of this	Monitoring and looking to improve environmental performance is good practice. For energy efficiency measures Salix funding (For example re-lamping to LED lights) could be used. Please talk to Nicola Hares to arrange access to the Salix funds.

			<p>size. We are now investigating further into this which will help reduce costs and improve the environmental performance of the venue.</p> <p>Address issues about repairs and maintenance vs proactive improvements to ensure sellable venues. Seek capital work that has a clear return on investment to either make money or save money. Work in partnership with Facilities Management and Property</p>	<p>Again energy efficiency measures can be linked into these works and funded through Salix funding.</p>
Production, recycling or disposal of waste	Yes	+ve	<p>Contractors will need to have Soil Association Silver or gold Food for Life standard https://www.soilassociation.org/our-standards/read-our-organic-standards/food-for-life-served-here-standards/</p>	<p>The food for life standard has essential criteria for sourcing environmentally friendly and ethical produce .</p> <p>Glass, food, cupboard will be recycled via our waste management contract.</p>
		-ive	<p>Hosting events will produce waste from attendees and operation</p>	<p>Ensure that recycling bins are available and clearly labelled in events spaces to encourage recycling.</p>
		-ive	<p>Construction and decorating works will produce waste</p>	<p>Ensure all waste is disposed of legally and according to waste legislation and that the waste hierarchy is followed. Ensure hazardous waste (For example waste paint) is dealt with legally. Major construction projects (For example installation of a kitchen in the registry office) will need a waste management plan from appointed contractors.</p>
The appearance of the city?	No			
Pollution to land, water, or air?	No	-ive	Noise pollution may	Use is restricted as per

			occur from parties	entertainment license and all venues use a combination of audio level monitoring and restrictions to type of equipment and volume as not to impact nearby business or residents.
Wildlife and habitats?	Yes	+ve	Tress and plant life at Mansion House	Regular maintenance of trees/plants as we wish to keep all current plants/trees.

Consulted with: Environmental Project Manager Nicola Hares

Summary of impacts and Mitigation - to go into the main Cabinet/ Council Report

The significant impacts of this proposal are through the operation of events and linked energy consumption and waste generation. Catering and café concession tendering provides an opportunity to look at ways to reduce food miles and waste linked to these operations.

The proposals include the following measures to mitigate the impacts...

- Ensure contractors become certified with Soil Association Food for life silver or gold award.
- Promote public transport to visit the venues
- Link in energy efficiency works where possible, utilising Salix funding.
- Work closely with the Single Use Plastics Group to ensure Café and catering contractors reduces their waste impact
- Ensure recycling facilities are available at events and are clearly labelled.

The net effects of the proposals are mixed, but there are some good opportunities to make environmental improvements linked to this report.

Checklist completed by:

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Verified by Environmental Performance Team	Nicola Hares