

FOOD VENDOR SUSTAINABILITY POLICY (edit as applicable for your event)

A refundable environmental deposit from every vendor is required with the food vendor stall fee pre festival that will be returned should the below agreements be fully respected:

1. Packaging should be reduced at source. Ideally do not buy products with packaging, but if you do; discard all packaging BEFORE arriving on site, what you bring in, you will need to pack out.
2. No plastic or jablo (polystyrene) disposables are to be brought in from outside sources. Only paper or compostable disposables are to be used should you require them.
3. Metal cans are permitted. Plastic or glass bottles are not permitted without pre festival authorisation
4. All food scraps from your kitchens/stall must be composted and added to the compost bins provided
5. Any used water must be kept in containers and deposited directly into the sewerage systems on site. Do not pour any used water directly onto the land as any contaminants have a big effect on the limited water source here and run off leads directly to the sea.
6. All cleaning or washing products you use on site must be biodegradable.
7. You will be responsible for all waste produced by your stall. Please consider this in all that you bring to the site.
8. Valletta 2018 operates a "Leave No Trace" philosophy. You are responsible for cleaning your stall/site after the festival and for ensuring any used resources produced by your stall are managed during and removed post festival if it is not contained within the bins provided
9. There is a "Bring Your Own" initiative at Valletta 2018 events so be prepared to serve into an individual's own cup/plate should they wish
10. You are encouraged to educate your vendees with their own resources management!

ADDITIONAL GUIDELINES

- To do all you can to make conscious food decisions
- To put an emphasis on products free from chemicals, colourings, preservatives, additives, GMO,s, and pesticides
- To buy, wherever possible organic produce or at least local farmers that also put an emphasis on the above
- To have at minimum vegan and vegetarian options, but ideally a full vegan or vegetarian menu
- To use, wherever possible dairy/eggs from organic/local farmers
- To reduce and minimize waste at all levels by not bringing packaging or disposables on site
- To communicate to all vendees what is in your food and what benefit it is bringing to their body
- To provide nutritional, conscious food with love to all who purchase from your food stall