



Food & Beverage Guidelines

These guidelines serve as a tool to further reduce our waste and resource consumption to conserve energy and water, maximize landfill space, minimize ecosystem destruction and help support our Eagle County community in meeting the waste diversion goal of 30% reduction by 2030.

As the commitment to sustainability increases for this event, we are asking all Food and Beverage vendors to abide by our newly established Zero Waste Guidelines for 2019. Please know we appreciate your willingness to make this a successful, sustainable event and welcome any questions or comments as we continue to increase our sustainability efforts for 2019. Walking Mountains Science Center is the Zero Waste partner for this event. Please contact Melissa Kirr at melissak@walkingmountains.org prior to and/or during the event for assistance.

PRODUCTS

It is required that service ware be either compostable or recyclable, both of which help decrease the amount of items entering our local landfill and making for a more sustainable event. To insure you will be using the products required it is best to contact Melissa Kirr at melissak@walkingmountains.org with a list of all the items that you plan on using prior to purchasing.

Acceptable Containers and Service ware

All *un-coated* paper containers including plates, bowls, cups
BPI – Certified compostable containers
BPI – Certified compostable utensils (spoons, forks, knives)
Paper napkins and paper towels
Wax paper or deli wrap
Plastic bottles #1 & #2 only
Aluminum cans
Corrugated cardboard/box's

Non-Acceptable Containers and Service ware

Non-compostable plastic utensils
Plastic cups
Compostable PLA cups
Straws
Plastic-coated paper products
Styrofoam products
Glass
Plastic wrap
Plastic lids
Single-use condiment pouches
Plastic Bags and/or Plastic Film



PRODUCTS



Food Containers such as plates, bowls, trays, & clamshells must be paper, bamboo, or sugarcane based. Check for "BPI Certified Compostable" label to ensure they break down at our facility and are NOT lined with plastic.



Utensils MUST be labeled "BPI Certified Compostable" or made from wooden or other natural material. Our local recycling and compost facilities cannot accept utensils made from recycled material/content or simply labeled "Biodegradable."



Beverage Containers such as aluminum cans, plastic bottles and Tetra Paks® are accepted for recycling. Currently, our local hauler for single-stream cannot recycle plastic cups. For hot cup drinks, please purchase "BPI Certified Compostable".

Recommended Suppliers:

Eco Products: <https://www.ecoproducts.com/>

World Centric: <http://www.worldcentric.org/>

Going Green Services: <http://www.goinggreenservices.com/PET-Clear-Cup-16-oz-p/espet16.htm>

Biodegradable Products Institute: <http://products.bpiworld.org/?search=&category=59&type=2>

Green Paper Products: <https://greenpaperproducts.com/>

First Choice Wooden Cutlery: <https://www.firstchoiceware.com/>

PURCHASING TIPS

- Reduce purchasing and buy in bulk. Not only will it reduce waste, but it will help cut costs and eliminate the need for unnecessary packaging. Ex: consider large condiment containers as opposed to individual packets.
- Avoid single use products like straws, stirrers, unnecessary utensils, or other excess disposable items. These items use large amounts of resources to produce and are a huge source of pollution.
- If you go with paper products, purchase UN-COATED paper plates, cups, bowls, etc. Chinet is a great brand you can find anywhere. Look for brands that say compostable, have a BPI Certified Compostable label.
- When purchasing napkins, brown/natural napkins are best!

VENDOR RESPONSIBILITIES

Walking Mountains Science Center will have their Zero Waste team onsite to help manage and ensure proper disposal of all waste created during the event. To help strengthen efforts and efficiency please review the following expectations that event staff and walking mountains have for all Food & Beverage Vendors:

- Vendors will be given personal back of house trash, recycling, and compost bins. Please properly utilize bins provided and keep out of public reach (Zero Waste waste/recycling/composting tents are set up for public use). If additional bins are needed, please promptly inform staff prior to set up.
- Our Zero Waste team from Walking Mountains Science Center will educate you about proper sorting prior to the event. As an F&B vendor, it is your responsibility to manage your waste correctly during the event. For example, break down all cardboard boxes, ensure gloves go in the trash, and food scraps are composted.
- Share how sustainable you are! Inform guests of your compostable/recyclable products and direct them to the nearest Zero Waste stations for proper disposal.

Thank you for your help to reduce our impact and take care of our local environment! We couldn't do it without your efforts and we look forward to sharing your commitment with the community.