

Once In A Blue Moon Limited

Environmental & Ethical Policy

Once In A Blue Moon Cafe is committed to minimising its carbon footprint and impact on the environment, both locally and globally. We are dedicated to an ethos of 'reduce, reuse, recycle' in regards to all of our business activities wherever possible.

Our primary aim is to partner with organisations that share our values and support other small businesses and individuals. This runs all the way from the food and drink suppliers we use to who we bank with. Through our company's public channels, staff and customer base we're also focused on creating a sense of community, a platform that motivates and inspires positive life changes and experiences. We do not want to be involved with any activity that is discriminative, unethical, unsustainable or contributes to severe environmental damage.

As a company, we have set our environmental and ethical standards high from the outset and aim to review and revise this policy for ongoing improvement annually. We also ensure that we provide an accessible, friendly and safe environment for all of our staff, where everyone is paid a fair wage and well looked after. We also provide full training on the ethical and environmental issues involved with our operation - how this impacts procedures such as food preparation, waste management and power use.

Environment

Food / Drink / Suppliers

We adhere as closely as we can to the principles of sustainable procurement, working towards buying goods and services solely from suppliers that support the protection of the environment, a healthier society and a sustainable future economy.

All of our suppliers are carefully vetted and chosen with a focus on the ethics of the business, quality of the product and location of source. We buy fresh organic and local ingredients wherever possible and minimise packaging by reusing & refilling our own containers. Over 90% of our dry ingredients and up to 100% of fresh ingredients (depending on suppliers for the event in question) are organic, we're always aiming to improve this.

In order to support small businesses, local communities and reduce food miles, we always aim to order fresh produce from businesses as close to the event we are catering at as possible. We adapt our menu throughout the year to utilise seasonal, UK-grown vegetables.

Our regular suppliers include: Essential Co-operative, Riverford Organic Farmers, Ethical Additions, Lye Cross Farm, Mevalco, Tree Harvest & Vegan Wholesaler.

Cutlery / Packaging

Our aim is that all disposable service-ware provided for customers purchasing our food and drink is made from renewable, recycled or sustainably sourced materials and 100% biodegradable and compostable. We solely use compostable serveware manufacturers as our primary suppliers for plates, cups, cutlery, napkins, kitchen roll, bin bags and gloves. These biodegradable products are made from cellulose, compost and other climate neutral materials, so they're fully made from plant based matter with a focus on low environmental impact. We also have a range of reusable crockery and cutlery, which all members of staff also are obliged to use, wash and reuse for their personal food and drink.

Products & Services

Our menu is 100% vegetarian and predominantly plant-based. All of our food is freshly prepared and cooked at each event site. Our motto in the kitchen is 'fresh is best', and although this does mean more preparation work every day, we believe that minimising artificial preservatives and stabilisers not only makes our food taste much better but also reduces the carbon footprint of our ingredients, and is healthier for our customers.

All of the hand-crafted merchandise we sell has come from artists and makers who we have met personally and use sustainable techniques. We currently sell organic cotton t-shirts, as well as hand-made and upcycled products from independent designers and social projects. We are also happy to support like-minded, up and coming creatives by providing a free / low cost platform in our cafe from which to exhibit and sell their work.

When organising or arranging our own events and/or offering marquee hire and wedding services, our focus remains on working with and supporting like-minded people and organisations. In the event that it appears there might be a clash in environmental or ethical approach, we are prepared to turn down work that does not fall in line with our core values.

Transport

We encourage staff to use environmentally friendly or public modes of transport wherever possible. We work closely with each staff member to help them to organise their travel and promote carpooling and provide shared lifts wherever possible.

Waste

We separate all of our kitchen waste internally into mixed recycling, compost and general waste containers. As all of our serviceware is compostable, we also provide compost, recycling and normal bins for the public to use in our space.

We do not sell any products which come in plastic packaging and avoid plastic wherever possible when purchasing wholesale stock. In the past we have also helped to reduce plastic waste at festivals by selling reusable water bottles through Frank Water. All profits have gone to this excellent NGO that provides clean water in developing countries.

Where we can, we support festival specific schemes such as the 'bring your own cup' policy at Shambala and the plate washing scheme at Green Gathering. We also purchase bulk quantities of local, freshly made plant-milks whenever possible, the 25L reusable containers help us to avoid excessive Tetra Pak waste.

Energy

We support the Government's proposals for a path towards Net Zero as a basic framework to use but improve on, advocating for as ambitious an energy policy within our industry.

We currently use a mixture of gas, electricity and, at a limited number of events, solar, to power our equipment. This can vary depending on the forms of energy the event organiser is able to provide along with their policies and approach. We encourage energy efficiency throughout our organisation with staff instructed to switch off lights and equipment when not in use. All of our lighting throughout the café uses high quality LED bulbs.

Equipment & Decor

We have an un-official motto, 'One Man's Tat Is Another Man's Treasure', that has inspired us since we began. It inspires the way we work in terms of the equipment and decor we use. Before buying new, we always seek to find suitable second-hand equipment and up-cycle found or scrap materials to produce new furniture and decor. We have sourced a lot of our wood from the Bristol Wood Recycling Project, a social enterprise.

When we're not able to purchase second-hand, we will ensure to buy good quality equipment from reputable companies to ensure that what we are purchasing will have as long a life span as possible. If we no longer have a use for a piece of equipment or decor, or have to get rid of it, we always try our best to make sure it goes to a good home, either passing on second hand or frequently donating to charitable organisations such as the Children's Scrapstore in Bristol.

Ethics

Staff, Customers & Collaborators

Our principal mission is to provide a warm and welcoming environment for all of our customers and clients, and a positive working environment for our staff and volunteers. We pay wages based on the UK Living Wage Foundation's most up to date guidance, provide other company benefits and actively promote a supportive, encouraging and friendly attitude between everyone, and allow everyone a level of input and autonomy based on individual skills, needs and preferences.

If a staff member or customer is found to be involved in any kind of unlawful or discriminative activity towards another staff member or customer, suitable action will be taken immediately.

Event Partners / Organisations

We aim to partner with event organisations and individuals who align with our environmental and ethical policies. We support emerging businesses and companies who are independent and free of corporate influence. This is incorporated through purchasing products from select outlets, promoting positive activities online and offline, and offering stall space at our events. Every year or two, we select a different charity, social enterprise or grassroots organisation to raise money for at the events and festivals we work at as well as donate a percentage of yearly profits to. For 2023/24 we chose The MAZI Project - a wonderful organisation in Bristol that empowers disadvantaged young people through food.

Modern Day Slavery

We're committed to ensuring there's no trace of any form of involuntary labour or modern day slavery in our business and supply chain, and we will not tolerate its presence. To prevent and eliminate this risk, we carefully and frequently vet and monitor our suppliers, contractors and event partners, keeping all of them in constant review.

Equality, Diversity & Inclusion Policy

We're committed to encouraging equality, diversity and inclusion amongst our staff and volunteers. We aim to have a workforce that's representative of all sections of society, and we operate a zero discrimination policy with regards to gender, race, class, age, sexual orientation and other groups. We aim to support under-represented and marginalised demographics wherever possible, through the promotion of opportunities and employment, as well as operating as an inclusive platform and outlet for creativity and free expression.