



Sustainability & Environmental Policy

JP RESTAURANTS

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Introduction

JP Restaurants is committed to leading the way in sustainability within the Island's Hospitality industry.

We strive to minimise our environmental footprint and maximise our positive impact on the community while delivering high quality, delicious, and ethically-sourced food. We recognise the importance of operating in a manner that's sustainable for our planet and equitable for all stakeholders involved – from farm to fork.

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Our Commitments

This document outlines our commitments to Sustainability.

Sustainable sourcing

- **Local and Seasonal Ingredients:** We commit to prioritise purchasing from local farmers and producers, to reduce transportation emissions and to support our local economy. We will emphasize seasonal ingredients across our menus to ensure freshness and minimise environmental impact. We will source our wines and drinks from Western Europe to reduce food miles.
 - **Certified Suppliers:** We commit to work with suppliers who are certified in responsible and sustainable practices, including those focusing on organic, fair-trade, and ethically-sourced goods.
 - **Sustainable Seafood:** We will work to ensure all seafood is sourced from sustainable fisheries and aquaculture, adhering to guidelines that protect marine ecosystems.
 - **Sustainable Meat and Dairy:** We will ensure that all meat, poultry and dairy products are ethically sourced from farms that employ humane and, where possible, environmentally beneficial practices.
 - **Alternative Protein:** We will work in menu development and customer education to reduce animal protein and increase use of healthy and more environmentally-friendly alternatives, such as beans and pulses.
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Energy and water efficiency

- **Energy-Saving Appliances:** We will utilise energy-efficient kitchen equipment and lighting to reduce energy consumption. We commit to regularly maintaining and servicing equipment to ensure its efficiency. We will work to ensure our energy usage is as near to net zero as possible.

- **Water Conservation:** We will implement water-saving practices in our kitchen, toilets and bathrooms, including low-flow taps and water-efficient dishwashers. We will train our staff in water conservation techniques to further reduce water usage. We will encourage guests staying in hotel bedrooms to reuse their towels, and only replace towels that have guests have specifically requested be refreshed. We will commit to using environmentally-friendly detergent and laundry practices, and will also monitor water usage regularly to detect and repair leaks promptly, and to identify areas for further improvement.
 - **Audit:** We will regularly audit our energy consumption across our organisation to identify and address areas for improvement.
 - **Renewable Energy:** We commit to work with our local power provider to use renewable energy sources where feasible, such as solar panels or wind energy, to power our operations.
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Waste reduction & management

- **Reduce, Reuse, Recycle:** We will implement practices to reduce food waste generation, promote the reuse of materials, and ensure proper recycling of unavoidable waste.
 - **Packaging:** We will use biodegradable, compostable, or recyclable packaging for all takeaway and catering services.
 - **Disposal:** We will ensure that waste is managed and disposed of responsibly, in accordance with regulations and environmental protection best practice.
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Pollution Prevention

- **Fat and Oil Disposal:** We will properly dispose of fats, oils, and grease to prevent sewer and waterway contamination.
- **Cleaning Products:** We will use environmentally-friendly cleaning products across our business to minimise chemical pollution.

- **Transport:** We will encourage sustainable transportation options for employees and customers, such as cycling, public transport, and car sharing.
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Community Engagement & Education

- **Community Support:** We will participate in, and support, community initiatives aimed at environmental sustainability and food security.
 - **Staff Training:** We will educate our staff on sustainable practices, encouraging them to contribute ideas for improvements and to participate in sustainability efforts.
 - **Customer Awareness:** We will work to promote awareness among customers about sustainability efforts and to encourage their participation through choices that reduce environmental impact.
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Continuous Improvement

- **Champion:** We will assign a dedicated team or individual responsible for implementing and overseeing our environmental management policy.
- **Monitoring and Reporting:** We will regularly monitor and report on our sustainability performance.
- **Innovation:** We will keep informed about, and implement, innovative practices and technologies that further enhance sustainability. We'll regularly review and update our environmental management policy annually to reflect new scientific knowledge, technological advances, and best practices in sustainability.
- **Feedback:** We will encourage and solicit feedback from customers, staff, and partners to continuously refine and improve our sustainability practices.
- **Celebrate Success:** We will celebrate successes and recognise the contributions of our employees to our environmental goals.
- **Open Mind:** We will remain open to collaborations with environmental organisations, local communities, and other stakeholders to enhance our sustainability efforts.

- Goals: We will set measurable goals for each area of focus, and track progress through regular audits and reports.

Conclusion

At JP Restaurants, sustainability is not just a policy, but a core value that guides our operations. We are dedicated to ongoing improvement and to being a responsible member of our community, our Island, and our planet.