

## Sample Vendor Requirements



When planning a special event in St. Louis, waste typically gets overlooked by other event planning details. To us, an event can be totally fun and not wasteful at the same time! Starting with your vendors is a good place to begin because they will be bringing in a lot of product, such as food, paper or table trinkets. When residents get to a waste station with trash, recycling and composting bins, it can be confusing about where items go. For example, does a paper napkin go in the recycling, compost or trash bin? Due to this, it is important to raise vendors' and residents' awareness at the waste station allowing them to take more ownership about the waste they are producing. This could lead them to choose better products that are compostable or recyclable at events.

Here are some best practices to help normalize recycling and composting in St. Louis:

- Purchase recyclable and compostable products.
  - For drinks, the best recyclables options include an aluminum cans, plastic bottles or a plastic cups marked #1, #2 or #5.
  - Compostable food containers and utensils are best, but make sure it is [certified compostable](#). In St. Louis [Garrett Paper](#) is a local supplier of compostable products. Biodegradable and plant based items are not certified compostable.
- Styrofoam should never be allowed.
- Minimizing plastic bag usage and availability is important because they cannot be recycled in a [single-stream recycling system](#).
- When purchasing items, consider all options available and select items with the least packaging and ones that are easily recyclable. This is called "Pre-cycling" because you are thinking before you purchase whether you can recycle that item or not. Go the extra step and purchase items with recycled content to close the loop. Recyclable items include: paper, cardboard, plastic containers and bottles, metal food and beverage cans, cartons and glass.
- Consider buying items in bulk as this will help reduce packaging and the need for daily/weekly purchases.
- Advertise that your restaurant or organization uses eco-friendly supplies. This is a competitive edge that many other vendors and organizations may not consider. In general, when people see that your organization or business went the extra step to buy and use greener products that are compostable and/or recyclable, they tend to feel better about their purchase!

