

Meeting title:

Mayoral Food Conversation on Surplus Food and Waste Food

Date and venue:

20th May, City Hall

Food themes and outcomes addressed:**Theme - Redistribute, recycle and compost food waste**

- Food waste is actively discouraged.
- Edible food is redistributed.
- Food waste collection is accurately measured & monitored.
- All energy and nutrients from domestic & commercial food waste are returned to food production in/around the city.
- City resident participation in food waste reduction is very high.
- Affordable solutions enable commercial food waste collections - including options for hotels, cafes & restaurants

Present:

Anne Newman on behalf of Philip Winstanley, Waste Manager BCC

Eva Stuetzenberger, Stokes Croft Traders' and Business group

George Grace, Town Centred

Councillor Gus Hoyt, Bristol City Council

Jacqui Reeves FareShareSW

Jane Stephenson, Resource Futures

Julian Okoye, Geneco

Martin Fodor, Stoke Croft Traders Project

Nina Skubala, Going Green, BusinessWest

Peter Jones, Eunomia

Steve Sliney, CollectEco

Mayor George Ferguson

Councillor Gus Hoyt, Food Policy Council member

Dorothy Greaves, BCC

Steve Marriott, BCC

Expected outcomes:

A discussion involving a select group of city surplus food and waste experts exploring Food Policy ambitions as expressed in the food outcomes described above.

What happened:

- Recognising the good practice that each person/organisation represents from around the table
 - Stoke Croft Food Waste Pilot
 - Good practice in Bath (described in paper circulated at the meeting)
 - Waste education
 - FareShare/WRAP project, local surplus food to local organisations
 - Bedminster high street work
 - Domestic food waste scheme
 - Bagged commercial food waste collections
 - Anaerobic Digestion plant development, Avonmouth
 - Food waste advice as part of business support work

- Key messages for BCC.
 - Could do a lot more to involve people more in food recycling.
 - Could do more to encourage commercial food recycling, eg send clear messages through food safety inspections
 - Needs a co-ordinated service approach to local centre management. Particularly having consistent policies in terms of street furniture, including presenting waste bins.
 - Much more effective guidance on food waste avoidance on council website
 - BCC to have effective separation systems internally and be exemplar of good practice

- Key message for Food Policy Council
 - Need to engage more with natural stakeholders in the city
 - Need to improve the information provided about who is involved and what is set up to achieve.
 - Need to be involved in the local centre developments
 - Should be encouraging the exploring of funding from supermarket CSR funds for surplus food initiatives

- Changing culture
 - return to: value food, reduce waste clear plate
 - Council procurement guidelines should include good waste avoidance practices and be promoted.
 - The role of the Mayor and his team when talking to businesses is an important channel to help achieve this. He needs a briefing to bring this about.

- Business Improvement Districts (Bids) and other area based business support schemes.
 - Issues discussed included examples of work in Stokes Croft, Bedminster and Bath (see paper by Peter Jones, reference at the end). Noted that Business Improvement Districts do have some funding, and also Neighbourhood Partnerships (but cant be spent on businesses). Particular barriers for small businesses to separate out different materials for recycling.
 - Some sharing of best practice underway already. Must do more.
 - Fast food outlets also described as part of the problem and needing to be engaged. Issues such as litter need to be addressed as part of the improving the streetscape problem

- Economics of commercial food waste collections
 - Issue – currently no clear financial incentives to separate
 - The use of Days Road as a site for traders to separate out their waste into recyclable schemes was suggested
 - Good practice – Example of shared waste collection contracts which keep food separate and are directed to none landfill treatment routes. Requires commitment.
 - The idea of the Sustainable Communities Act supermarket levy funding going towards helping small businesses recycle was suggested

- Disposal – best practice
 - Issue – new AD plant Avonmouth, has capacity for lots more food waste.

- Summary

- Alongside development of food waste collection schemes need to provide better co-ordination of local centre street scene. Making it easier for small businesses to separate out food waste for easy collection. This is an issue for BCC, Neighbourhood Partnerships and traders groups.
- Bristol City Council and the Food Policy Council to provide a facilitation and co-ordination role in bringing together supermarkets and businesses locally.
- Mechanism needed to share good practice, eg old city about to trial no bins scheme. Also tools for implementing in different environments.
- Could the potential of the Geneco facility at Avonmouth be fully realised?
- Moving forward – there was clear agreement that this needs to move forward involving the set of stake-holders discussed in the meeting but best focused on their needs and their potential to be involved rather than a wider food waste discussion. Also focus on quick wins. Jane offered to respond back with some thinking around these quick wins. The information on the council website was cited as an example.
- Further actions
 - Steve Marriott to circulate notes and Peter Jones’s paper along with website details for Food Policy Council, Local Food Newsletter and reminder about signing the Good Food Charter
 - Jane Stephenson offered to think about some quick wins and circulate around the group.
 - Steve Sliney and Steve Marriott to discussion food waste recycling in City Hall with contract officers.

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