

QUEEN VICTORIA MARKET PTY LTD

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Queen Victoria Market aims to provide its customers with a high quality lifestyle experience. The Market considers that running a sustainable operation is one element of this experience and is committed to ensuring that its operating activities occur with minimum environmental impact. Since July 2010, Deli Hall and Meat Hall traders at Queen Victoria Market have been plastic bag free with a campaign to 'Bag the (Plastic) Bag'. Most of the Market's waste is produced from the processing of food or from food packaging.

The Market has an extensive recycling program that includes recycling the following wastes:

- Fat and bone, which is used in blood and bone fertiliser
- Fish offal, which is collected and processed for stockfeed and fertiliser
- Fats from grease traps and cooking oils from deep fryers, which can be processed into stockfeed or converted to biodiesel
- Paper and cardboard
- Plastic packaging
- Plastic and glass bottles and aluminium cans
- Timber/steel.

The Market has appointed a full-time Sustainability Officer, to work on projects to further improve the Market's sustainability performance.

Water Management

- ✓ Water management system/water plan
- ✓ Water tank/rainwater tanks.

Waste Management

- ✓ Use of environmentally friendly products
- ✓ Reuse kitchen oil
- ✓ Reuse signs, name badges etc
- ✓ Locally sourced food/manufacturers
- ✓ Encourage a reduction in paper usage by communicating electronically
- ✓ Recycle paper, rubbish, print cartridges, aluminium, metal etc.

Energy Management

- ✓ Switch off computers/lights/air conditioners when not in use
- ✓ Solar panels/power/hot water
- ✓ Energy saving key cards (air conditioner/lights)
- ✓ Energy efficient globes.

Program Participation

- ✓ Waste Wise - Silver Certification
- ✓ SecondBite
- ✓ Earth Hour
- ✓ City West waterMAP.

Strategies Implemented

- ✓ Single use plastic bag free and the introduction of biodegradable bags
- ✓ Staff green team
- ✓ Staff inductions and/or training on environmental practices
- ✓ Communication to staff, guests, clients and/or suppliers about green initiatives
- ✓ Tree planting
- ✓ Use/provide biodegradable products
- ✓ Use of/promote public transport
- ✓ Sustainability audit/environmental plan.

Accolades Received

- ✓ Ecobuy.

Projects to be Completed

- ✓ Fruit and vegetable and general merchandise area to be single use plastic bag free
- ✓ Organics recycling
- ✓ Environment management plan
- ✓ Environmental audit.

Other

Fair Trade

The Market has been accepted as a member of the Fair Trade Association; having met their criteria of serving fair trade tea and coffee in staff rooms. Fair Trade Association seeks greater equity in international trade for producers and workers in third world countries. The Association advocates paying a fair price to producers for goods and ensures better wages and conditions for workers.