

# FESTIVAL OF MOUNTAIN AND PLAIN ... A TASTE OF COLORADO 2018

## Vendor Recycling Program

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Festival of Mountain and Plain ... A Taste of Colorado (the "Festival") is dedicated to reducing waste production and recycling throughout the Festival. Vendors must dispose of waste in accordance with the following Festival standards:

- ✓ **NO STYROFOAM PRODUCTS ALLOWED!** If a Vendor is found to be using a styrofoam product on site, the Festival will require that you to stop using the offending product and replace the product with an appropriate alternative immediately, at the Vendor's cost. Any disruption in sales will negatively affect a Vendor's net income.
- ✓ **CARDBOARD:** All cardboard boxes must be kept clean and broken down. This recyclable product will be picked up from behind each booth at the end of each day. The broken down boxes must be stored above the ground and kept dry and clean.
- ✓ **BOTTLES AND CANS:** Vendors must collect all aluminum cans, glass and plastic bottles, and other recyclable materials. The Festival has arranged for all recyclable material to be picked up at the end of each day. If there is a question of what can or cannot be recycled, please ask the Festival Management.
- ✓ **GREASE WASTE:** Vendors using grease or producing grease waste **MUST** dispose of waste in a grease barrel. Vendors may use their own grease barrel or pre-arrange with the Festival to use the grease barrels provided by the Festival. These containers are for grease only! Vendors using Festival grease barrels must keep trash, water, or any other non-grease substance out of the barrels. If Vendors use their own grease barrel, it must be removed from the Festival site by the Vendor during teardown.



Here are some suggestions on how to raise your "green" factor:

- **Use serving vessels and utensils that are biodegradable or compostable.** Many companies produce serving vessels and utensils that are biodegradable or compostable. The Festival encourages Vendors to investigate these products and utilize them when available and the cost is not prohibitive. *\*Please note, it is the Festival's intention to require these products in future years as availability and pricing improve.*
- **Use bulk products when possible instead of individually packaged products.** When purchased in bulk, items such as utensils, napkins, salt, pepper, and ketchup are less expensive and less product is wasted. *\*Please note, if you provide condiments in bulk, you must protect the ground underneath the serving station from food waste. Please discuss the options with the Restaurant Coordinator.*
- **Use only what you need.** Be mindful of what you are giving your customers as far as size and quantity. For example, watch the number of napkins you give out. One or two per customer is likely enough, and those that need more will ask for them. This will not only limit the amount of waste but also save money.



**Thank you for helping to make the Festival of Mountain and Plain ... A Taste of Colorado more eco-friendly!**