

Frankston City Council's Waste Wise Events and Healthy Choices Policies- *Exhibitor Summary*

Waste Wise Events Policy

Council has adopted a Waste Wise Events Policy to help minimise waste and litter at events. This policy has been developed to raise the minimum standards for reducing and managing waste at events. It targets items that are a significant risk to the environment and are easily avoidable or replaceable, whilst introducing additional requirements to improve waste management.

Under this policy, **you will need to commit to the following:**



No plastic shopping bags (including showbags)



Waste must be disposed of correctly (as per signage)



No polystyrene food and beverage packaging



Recycling must be disposed of in the recycling bins provided or taken home for correct disposal



No balloons at outdoor events



The site must be left free from litter



Disposable straws must be kept out of the customers' line of sight and only provided when requested



Any packaging distributed must be recyclable via the event waste collection service, wherever possible

When submitting your expression of interest, you must confirm you understand your obligations and agree to adhere to the requirements set out in the Waste Wise Events Policy.

Non-compliance at event sites may result in exhibitors denied permission to participate in future events. Exhibitors are further encouraged to reduce waste and litter by avoiding single-use items. Suggested alternatives can be found via the Waste Wise Events flyer on [our website](#).

Council is exploring ways to reduce and better manage waste at its Council run major events in the future, such as by:

- introducing additional bins throughout the event site to separate paper/cardboard, glass, other recycling, food waste and garbage
- utilising reusable crockery with wash stations

- utilising certified compostable plates, cups and containers, where a food waste collection service that accepts these items is available

Exhibitors are further encouraged to reduce waste and litter by avoiding single-use items. Suggested alternatives can be found on [our website](#). Any changes will be communicated to exhibitors in advance.

Healthy Choices Policy

Council is committed to enabling a healthy municipality where people thrive and have the best opportunity to make healthy food and beverage choices. The Healthy Choices Policy introduces a Council-wide healthy choices food and beverage standard to increase supply of healthier options at all Council settings, services, and programs. This includes all Council run major events where food and beverages are sold with the intention to be reasonably consumed on the event site.

The healthy choices guidelines are used to promote healthy choices, with food and beverage items classified into three categories:

Category	Individual summary	Types of food and beverages	Event context
Green – best choices	These items are the healthiest choices.	These foods are <ul style="list-style-type: none"> • good sources of important nutrients • lower in saturated fat, added sugar and/or salt • Lower in energy (kilojoules) • Higher in fibre 	These items should always be available and should be promoted as the best choices. The target is to have at least 50% of choices at events from this category
Amber – choose carefully	These items should be selected carefully and should only be eaten in moderation.	Although these items may provide some good nutrients they can <ul style="list-style-type: none"> • lead you to take in too much energy (kilojoules) • contain saturated fat, added sugar and/or salt 	These items may be offered, however should not dominate or be promoted over a green option.
Red - limit	These items should not be consumed often or in large amounts.	These food are <ul style="list-style-type: none"> • high in energy (kilojoules) • high in saturated fat, added sugar and/or salt • low in important nutrients such as fibre 	These items should be consumed in small amounts and avoid being promoted.

The healthy choices guidelines can be applied to assess:

1. Healthiness of individual food and beverage items/serves (providing a rating for each item)
2. Healthiness of vendor’s overall menu (providing an overall assessment score, and overall colour rating)
3. Healthiness of overall settings that include multiple vendors, such as Council run major events.

For Council run major events, this refers to the overall healthy choices rating for each event, ensuring there is a rounded mix of food and beverage options available. Council use the [FoodChecker menu assessment](#) tool the exhibitors receive from the Healthy Eating Advisory Service (HEAS) to generate vendor and event scores.

From July 2020, all exhibitors selling food and beverages are required to submit a [FoodChecker menu assessment](#), from the Healthy Eating Advisory Service (HEAS) website. The expression of interest will only be considered for food and beverage exhibitors if a completed assessment is submitted.

Council commits to retaining a suitable proportion and mix of food stalls to cater well to the various tastes, preferences and budgets of the thousands of patrons that attend our Council run major events. To achieve this, the 2020/2021 exhibitor FoodChecker assessments submitted will be grouped by category (green, amber, red) and exhibitor type prior to assessing and confirming successful exhibitors, with the overall goal to slowly scale green exhibitors up to approximately 50%, and red exhibitors down to 20% for the overall event season.

Frequently asked questions

Waste Wise Events Policy

What do I need to do to comply with the Waste Wise Events Policy?

Please refer to the Waste Wise Events Policy flyer on Council's [website](#) to find out how to comply with the policy. All exhibitors will need to confirm they understand their obligations and agree to adhere to the requirements set out in the Waste Wise Events Policy when submitting their expression of interest. This may mean changing your set up and/or the distribution of goods on site. All sites will need to be litter free at the conclusion of the event.

What if I cannot operate without some of the prohibited items?

There are alternative options for each of the prohibited items. For a comprehensive list of suggested swaps, please see the Waste Wise Events Policy flyer on Council's [website](#).

Am I allowed to have straws on site?

Yes, straws are permitted onsite to meet accessibility requirements. However straws must be out of the view of the public and only provided when requested (i.e. not by default).

Who can I contact if I require further information in relation to the Waste Wise Policy?

You can email frankstonevents@frankston.vic.gov.au or call 1300 322 322 and speak with a member of the events team.

Healthy Choices Policy

What do I need to do to comply with the Healthy Choices Policy?

All exhibitors selling food and beverages which are reasonably consumed onsite (excluding liquor) will need to complete a FoodChecker menu assessment. After you have entered in all of your items, the website will provide you with a FoodChecker report. This report can be downloaded and then must be submitted as part of your Expression of Interest application to be considered for Council's major events.

What types of food can be considered to be reasonably consumed on an event site?

Food or beverage such as a hamburger, sandwich, juice or donuts can be reasonably expected to be sold for consumption on the event site.

Food or beverage such as pre-packaged hot sauces, jams or full cakes can be reasonably expected to be sold for consumption at a later time, away from the event site.

Individual items are subject to review by the Coordinator Events.

If I do not submit my FoodChecker report, will my application still be assessed?

No, if you do not submit a valid completed FoodChecker report you are not eligible to attend Council's major events.

I am not a food or beverage exhibitor; does the healthy choices policy apply to me?

If you have food or beverage items at your stall, which can be considered to be reasonably consumed onsite (as per the above definition) than the healthy choices policy applies to you.

I am not selling food or beverages, but rather giving them away; Do I need to complete a FoodChecker menu assessment?

Yes, all food and beverage products need to be captured in a FoodChecker menu assessment, regardless of whether you are selling them or providing them free. Further to this, all food and beverage items that are being given away at Council run events, will need to be green or amber classified items. There may be instances where special considerations can be made, which is at the discretion of the Coordinator Events in line with the overall event context.

I am having trouble completing my FoodChecker report, where can I go for assistance?

Council, in consultation with Peninsula Health will run a FoodChecker training session for exhibitors throughout the expression of interest period in June/July (dates to be advised). If you miss this session, assistance is always available through the [Healthy Eating Advisory Service](#) (HEAS) who developed the tool or by emailing Alexis Letters-Haydock from Peninsula Health at ALetters-Haydock@phcn.vic.gov.au with the subject line *FCC Events*.

I am an exhibitor who only sells items which are classified as red. Am I eligible to attend Council run major events?

Yes, while red vendor numbers will reduce overtime, there will always remain a suitable proportion of red food offerings at Council run major events. We aim to move towards having approximately at least 50% green exhibitors and 20% red exhibitors at Council run major events.

Is liquor included as part of the healthy choices policy?

No, liquor is out of scope for the healthy choices policy, so please do not include any alcoholic beverages in your FoodChecker assessment.