

Eco Policy @ the Cake Box

We try to ensure that we play our part in protecting the environment. These are some of the ways we do this:

- We have purchased plastic plates, cups and bowls for permanent use in our tea parties instead of using disposables
 - We use paper straws instead of plastic ones
 - We reuse polythene bags to store sugar pastes
 - We reuse scrap paper for making lists of things to do!
 - We pass on packaging from our deliveries, i.e. boxes, bubble wrap etc., to another local company who reuses it
 - Our main supplier is eco aware and uses corn packing chips where possible
 - We pass on our large boxes, old cake cards and ribbon snippets and spools to our local playgroup to use in their active learning activities
 - Our pods for cakes are recyclable, reusable or returnable and we make our customers aware of this
 - We reuse hard plastic containers such as stork pots for storage
 - We try to source sustainable products to sell in the retail part of our shop and go for those with none or minimal packaging
 - We use paper bags and card boxes without acetate to package cakes where possible
 - We encourage customers to bring their own bags
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- We use an accredited waste collection service, we separate general waste/ recycling/ food waste
 - We wipe away excess fat before washing up cake bowls etc
 - We provide a bin in our customer toilet to prevent unsuitable items being flushed down the toilet
 - We are a low- risk food outlet and therefore use a minimum of chemical cleaning products

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- We monitor air quality with a CO2 monitor, we prioritise natural ventilation, but use enhanced mechanical ventilation and Hepa filtration when we run busy and crowded sessions such as children's parties
- Our car is ULEZ compliant
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- We are a naturally well insulated premises, so heating is often not required
- The water system we use for hand washing heats water only when its needed
- The boiler we use for washing up is only switched on when required
- We leave the oven open when baking is finished to allow the heat into the environment
- We add extra shelves in our oven so we can bulk bake to save fuel
- We keep vents closed and fireplace covered during very cold spells
- Shop window lights are on a timer and only come on for 2 hrs at dusk. When not in use we turn of the lights in the kitchen
- Our window lights are LED
- Our shop lighting is modern fluorescent and is better than what we had originally
- Our electricity provider is Scottish Power and they are a green provider.
- Our annual usage is 3,400 KWH

We recognise that this is an ongoing process and are constantly looking for ways to improve.