



HCA NATIONAL LEADERSHIP & DEVELOPMENT FORUM

Thursday 20th and Friday 21st April 2023
Hilton Birmingham Metropole, NEC

Net Zero aims for hospital caterers

Lisa Dittmar

Net Zero and Sustainability Supply Chain Lead NHS England

Net Zero Aims for Hospital Caterers

Hospital Caterer's Association

Lisa Dittmar, Net Zero and Sustainable Supply Chain Lead, NHS England

Central Commercial Function

Working as a community to deliver commercial excellence across the NHS

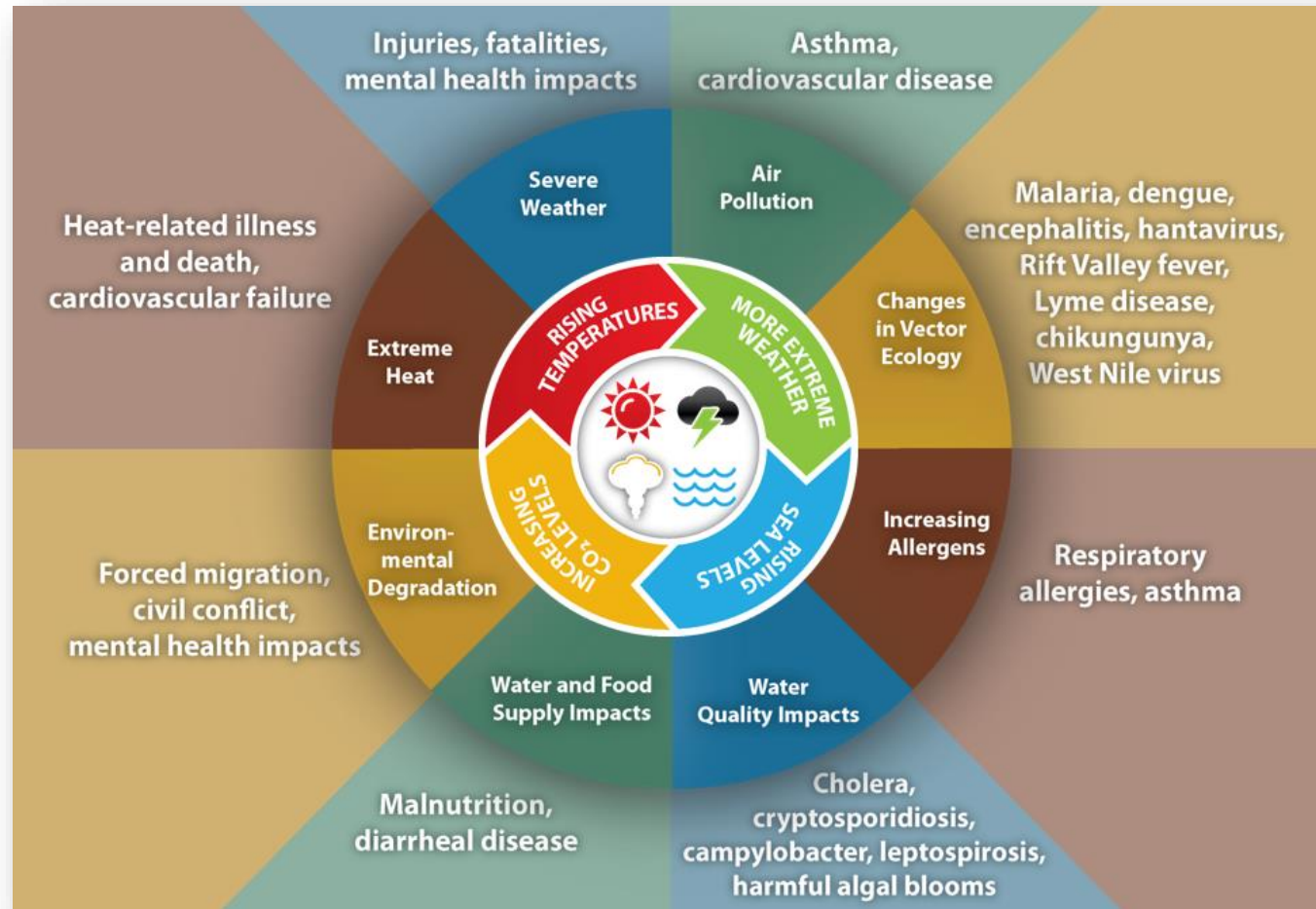
What we are covering today

1. Overview of NHS Net Zero aims
2. How we are decarbonising food
3. How we are working with our supply chain
4. Some practical info on the plastics ban

NHS Net Zero Aims

Why a Net Zero Health Service?

The Climate Emergency is a health emergency

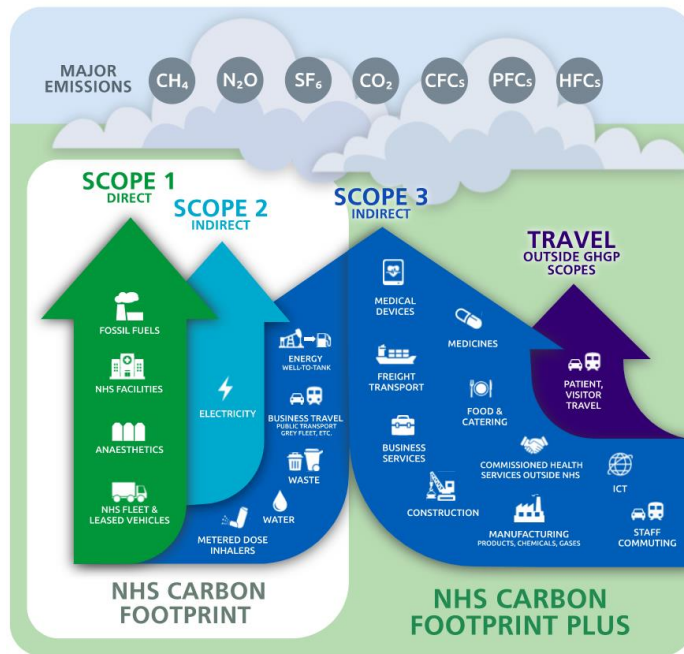


Source: Center for Disease Control and Prevention. [Climate effects on health](#). 2017

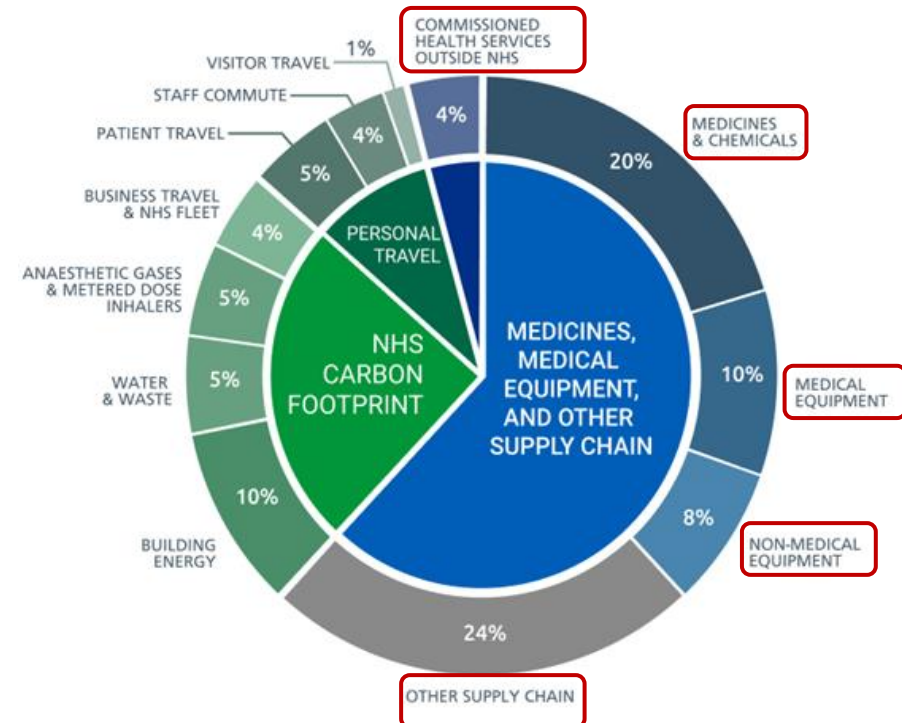
NHS Targets and Emissions

62% of the NHS carbon emissions occur in the supply chain, with many of these emissions occurring outside the UK.

Reaching Net zero carbon



The NHS Carbon Footprint



By 2040 for the emissions we control directly

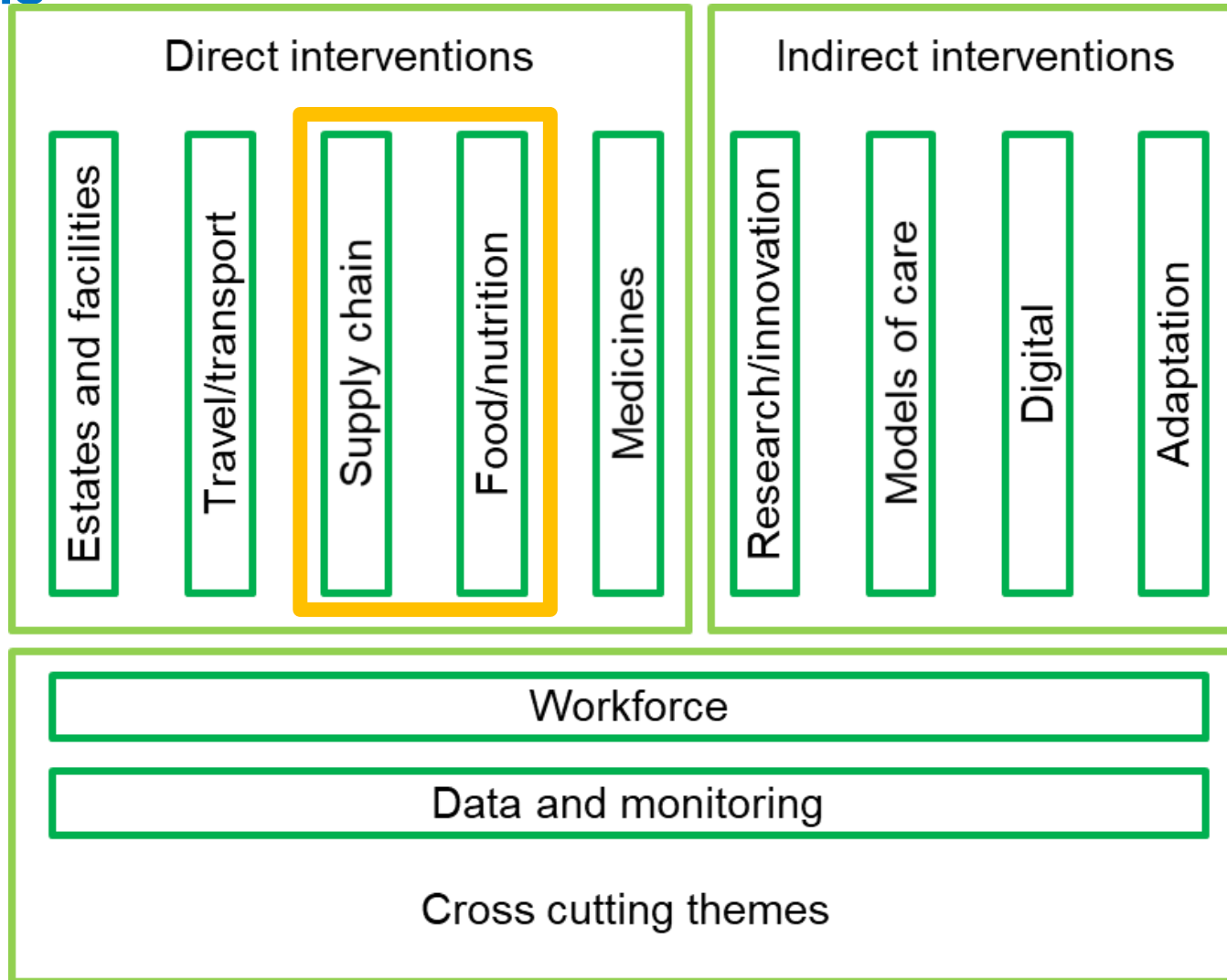
(the NHS Carbon Footprint)

with an ambition to reach an **80% reduction**, compared with a 1990 baseline, **by 2028 to 2032**

By 2045 for all emissions, including those embedded in the supply chain (the NHS Carbon Footprint Plus)

with an ambition for an **80% reduction**, compared with a 1990 baseline, **by 2036 to 2039**

At national level, the net zero programme is divided into key workstreams



How we are decarbonising food in the NHS

Achievements in Food over the 22/23 year

- ✓ National Food Waste Reduction Programme piloted with 16 exemplar Trusts [Resources \(wrap.org.uk\)](https://www.wrap.org.uk)
- ✓ National recipe and menu bank developed with over 150 recipes that have been carbon and nutritionally analysed
- ✓ Education and training package developed for NHS staff
- ✓ KPIs and data collection established to track and monitor progress
- ✓ Electronic Meal Ordering Showcase and supporting documents.



Looking forward to 23/24

- Roll out Food Waste Toolkit, including training and comms
- Develop the “Great Food, Good Health” platform to scale the menu and recipe bank, training, and case studies to support with net zero food targets
- Continue to implement and refine the national food data collection
- Engage with suppliers through Evergreen



Lisa Goodwin-Allen, supporting NHS Chef 2023

How we are decarbonising our supply chain

Evergreen Sustainable Supplier Assessment

The Evergreen Sustainable Supplier Assessment is a tool for suppliers to share information about their sustainability journey with the NHS, and to receive information back as to how aligned it is with the NHS’s sustainability priorities. Trusts can use the data to inform their sustainability strategies and programmes. It is a voluntary self-assessment, recommended to be completed annually.



Levels Show Sustainability Maturity



Components of the Assessment (for pilot)

Carbon Reduction Targets and Emissions	Validation & Verification	UN SDGs
Emissions Reduction Plans	Products and Service Carbon Footprinting	Ethical Sourcing/ Modern Slavery
Electric Vehicles and Fleets	Renewable Energy	Transparency Reporting

Evergreen Pilot – Food Representation

We ran a two-stage pilot with cross-industry representation, including a number of important food and catering providers. We will be launching Evergreen in June 2023!



Net Zero Supplier Roadmap

2022

From April 2022, all NHS procurements will include a minimum 10% net zero and social value weighting. The [net zero and social value guidance for NHS procurement teams](#) will help unlock health-specific outcomes (building on [PPN 06/20](#)).

2023/24

From April 2023, for all contracts above £5 million per annum, the NHS will require suppliers to publish a carbon reduction plan for their UK scope 1 and 2 emissions and a subset of scope 3 emissions (aligning with [PPN 06/21](#)).

From April 2024, the NHS will require a carbon reduction plan for all new procurements.

2027

From April 2027, all suppliers will be required to publicly report targets, emissions and publish a carbon reduction plan for global emissions aligned to the NHS net zero target, for all of their Scope 1, 2 and 3 emissions.

2028

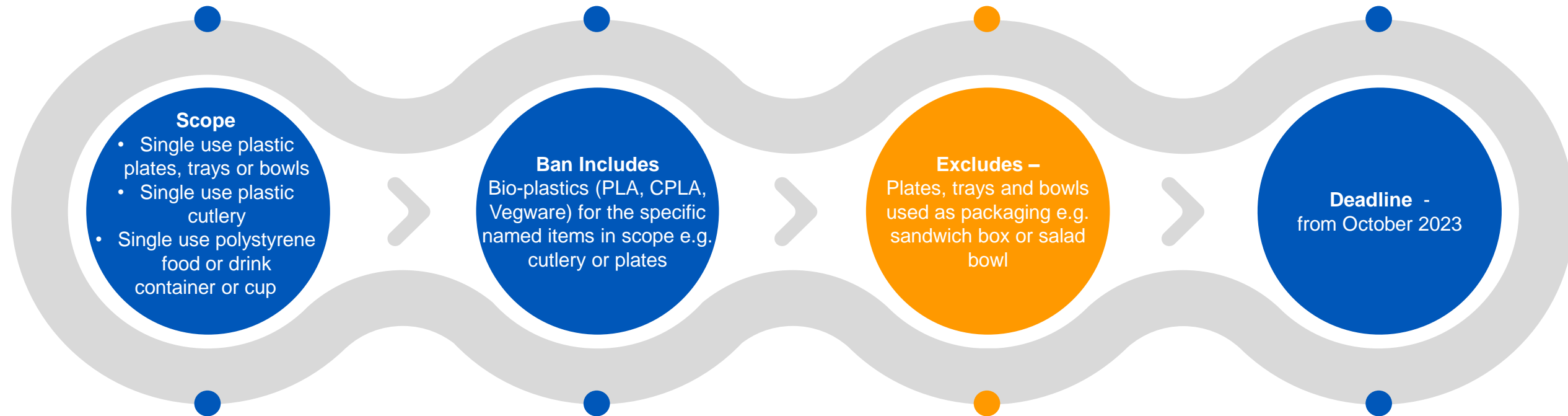
New requirements will be introduced overseeing the provision of carbon foot printing for individual products supplied to the NHS. The NHS will work with suppliers and regulators to determine the scope and methodology.

Some practical info on the plastics ban

Quick Guide to the Government Single-Use Plastics Ban

WHY - England uses 2.7 billion items of single-use cutlery — most of which are plastic — and 721 million single-use plates per year, but only 10% are recycled. It is expected that banning these items will have a significant impact in reducing plastic waste and littering in England.

Key Points



<https://www.gov.uk/government/news/far-reaching-ban-on-single-use-plastics-in-england>

FAQs Explained

Draft legislation available here:

[https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/1128831/Draft Environmental Protection Plastic Plates etc. and Polystyrene Containers etc. England Regulations 2023.pdf](https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/1128831/Draft_Environmental_Protection_Plastic_Plates_etc._and_Polystyrene_Containers_etc._England_Regulations_2023.pdf)



- **When is the enforcement date?**
 - October 1, 2023. No allowance to use up old stock.
- **Is Vegware (or other brands of bioplastics) permitted?**
 - It depends on the type of product that it is. Generally, they are moving away from bioplastic due to litter and contamination in recycling streams.
 - Polystyrene for serving food or drink will be banned (food boxes and cups); Specific Vegware/bioplastics products are banned (plates, trays, bowls and cutlery) where they are not packaging.
- **Does it include the wards as well as retail?**
 - Yes, it includes any setting where the items are not classed as packaging. It is an offence to supply; this is about end users not ending up with something that they can litter.
- **Are plastic bottles permitted?**
 - Yes, but they are subject to the plastics tax
- **What are the penalties?**
 - It is a variable monetary penalty up to 10% of annual turnover set by Local Authority.
- **Who is responsible for any fines?**
 - Not specified in the draft legislation, but start having conversations with your supplier. This legislation will shift market availability and cost.
- **What if there is a FM supplier?**
 - They need to comply with the regulations.

Catering Consumables How to Guide

NHSE is working with NHS Supply Chain to meet the Govt. single use plastics ban and helping trusts to switch to reusable catering consumables.



HOW-TO GUIDE

CATERING CONSUMABLES*

REUSABLE OPTIONS AND SINGLE-USE PLASTIC ALTERNATIVES

1 | For a Greener NHS

*Disposable non-food items to support the service and preparation and consumption of food for example cutlery, plates, cups, packaging etc.

The Business Case

The average NHS trust consumes 2.1 million single-use catering plastics annually on wards, through staff kitchens and on-site canteens, creating around 12 tonnes of recyclable and non-recyclable waste. Switching to reusable options should be prioritised to eliminate avoidable plastic waste and pollution, providing environmental and cost benefits.

Revenue and savings
Switching to a reusable model is the most cost-effective approach, with single-use biodegradable items typically more than twice the cost of single-use plastic items. See case study example for cost saving.

Risk and Liability
Switching to reusables avoids the increased cumulative cost of single-use alternatives and prepares trusts for the proposed 2023 ban on single-use catering plastics, including bioplastics.

Greener NHS ambition
Reducing single-use plastics is one of several interventions that can help the NHS reach a net zero supply chain by 2045 and can form part of your Green Plan.

Ease and Implementation
The switch to reusable is shown to have limited impact on catering teams, and it saves time and storage needs for managing ongoing replacement of single-use items.

It is estimated that England uses 2.7 billion items of single-use cutlery — most of which are plastic — and 721 million single-use plates per year, but only 16% are recycled.

A range of polluting single-use plastics (including plastic cutlery, plates and polystyrene trays) will be banned from October 2023 following the Government's consultation.

Did you know that switching to reusable options saves the NHS money and doesn't necessarily cost the NHS more?
In the first year of implementation, Newcastle upon Tyne Hospitals NHS Foundation Trust saved £58,000 and removed over 1.5 million single-use catering plastic items by moving to reusable items in patient catering.

The Newcastle upon Tyne Hospitals NHS Foundation Trust

Workflow Map

What reusable and alternative catering consumables are available?

A range of reusable and single-use alternative products are available to cater for all user requirements for both in patient meal sets and catering venues, including returnable items that could be introduced with purchase or deposit schemes.

	Cups	Cutlery	Packaging
Reusable			
Single-use alternatives			

Cups
On average, a trust could save up to 15 tonnes CO₂e on a reusable cup scheme (Reusable plastic or stainless steel).

Cutlery
Sheffield Teaching Hospitals removed 78% single-use plastic cutlery items (see case study).

Packaging
Over 1.3m single-use plastic bowls removed from Newcastle upon Tyne Hospitals, saving £50k (see case study).

What about compostable items? Unless otherwise specified, compostable items are unlikely to be accepted in food waste collections and may also be unsuitable for domestic composting. With a dedicated composting collection via a waste contract, products such as moulded fibre may be an environmentally friendly switch. However, these can involve carbon-intensive processes to produce and are only recommended where end of life treatment is via compatible composting methods. Many compostable products are not suitable for recycling and may release additional greenhouse gases if disposed of via landfill over waste to energy systems.

- **There's a lot going on with sustainability in food**

- Changing the meals we serve
- Reducing food waste
- Changing how we package and serve food
- Improving how we measure and support trusts to manage it
- Deepening and professionalising our supply chain engagement

- **How to get involved**

- Catering Consumables Guide available on the CCF Hub
- Catering Guide drop-in session April 27th 2pm; invites - england.ccf-sustainability@nhs.net
- Stay tuned for the food waste kit and low-carbon recipe bank
- Come and say hello at Confed, where we'll be launching Evergreen!
- Have a conversation with your teams and suppliers

Thank you!

Any Questions?

england.ccf-sustainability@nhs.net

Web and socials



NHS CCF LinkedIn [NHS Central Commercial Function \(CCF\)](#)



Sign-up to the Greener NHS bulletin [NHS England » Greener NHS](#)



Greener NHS supplier web page [Sustainable procurement - suppliers web](#)



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