



Decision tree for cling films

* See our Sustainability Ratings Chart and Standard Operating Procedure Booklet to make a more informed decision.

Plastic film is currently used for any food service operations.

(including room service / take-away / fruit plates in guest rooms)

No



This eliminates unnecessary plastic waste completely.

Yes

Could the single-use plastic film be removed / replaced with services or other alternatives in any of the following operational areas?

Food preparation and food service including buffet and à la carte with

- Reusable silicone lids (for bain marie trays and bowls)
- Tupperware with lid
- Reusable rack trolley cover

Take-away / self-service (e.g. lunch products to be eaten at poolside or beach) with

- Reusable hard plastic plates or containers
- Clients use own containers (for cafés and restaurants with take-away service)

Room service or VIP plates in guest rooms with

VIP Guest Welcome Gift

- Choose fruit in its own skin so no wrapping is required
- Chocolates, biscuits etc. served in a ceramic plate with glass or wire rack lid or provided in a glass mason jar.

Room service

- Glass bento baskets
- Stainless steel plate covers

Yes

Remove all unnecessary plastic cling film and replace with better rated alternative.*

No

Continue to minimize waste by only using single-use plastic film when absolutely necessary.

WASTE

HOW TO DISPOSE OF

Cling film made from potato starch	→ Preferably compost on site or dispose of with organic waste.
Cling film made from other bio-based materials	→ Separate for composting collection. If facilities do not exist, avoid these materials. If you must use them, dispose of with general waste. Do NOT home compost.
Cling film made from traditional plastic	→ Dispose of with general waste.
Greaseproof paper	→ Dispose of with general waste.
Aluminium foil	→ Clean and separate for plastic recycling.