

Wild Shropshire Restaurant: Supplier Code of Conduct

At Wild Shropshire Restaurant, we are committed to ethical, sustainable, and transparent business practices. Our suppliers are essential partners in achieving this vision, and we expect all suppliers to align with our core values. This code of conduct outlines the principles and standards we require from all suppliers and business partners.

1. Sustainability and Environmental Responsibility

1.1 Minimization of Environmental Impact

Suppliers must take steps to minimize their environmental footprint, aligning with Wild Shropshire's commitment to sustainability. This includes:

- **Sustainable Sourcing:** Using ingredients that are organically farmed, wild-foraged, or ethically sourced. Suppliers are expected to prioritize materials with minimal environmental impact.
- **Packaging:** Minimizing packaging waste and avoiding single-use plastics. We encourage suppliers to use biodegradable or recyclable packaging.
- **Transport:** Reducing carbon emissions by prioritizing local suppliers and reducing food miles wherever possible.

1.2 Regenerative Practices

Suppliers are encouraged to adopt regenerative practices in farming and production, focusing on soil health, biodiversity, and the protection of natural ecosystems. Those who can demonstrate active participation in sustainable initiatives or certifications (e.g., organic, fair trade) are prioritized.

2. Ethical and Fair Business Practices

2.1 Fair Labor Practices

Suppliers must uphold fair labor standards, including:

- **Fair Wages and Working Conditions:** Ensuring workers are paid fair wages and provided safe working environments in compliance with local laws.
- **No Child or Forced Labor:** Suppliers must strictly prohibit child labor, forced labor, and human trafficking within their operations and supply chains.
- **Fair Employment Standards:** Suppliers must ensure that all workers are employed in compliance with local labor laws and international human rights standards, such as fair wages, safe working conditions, and no forced or child labor.

- **Worker Well-being:** Suppliers should provide safe working environments, fair pay, and respect for workers' rights throughout the supply chain.

2.2 Transparency and Traceability

All suppliers must be transparent about their supply chains, including where raw materials are sourced. This ensures we can trace ingredients back to their origin, confirming they meet our environmental and ethical standards.

2.3 Agreed Fair Price for the Product

Fair pricing ensures that both suppliers and Wild Shropshire maintain profitability and sustainability in their respective operations.

- **Fair and Ethical Pricing:** We commit to fair trade principles, ensuring that suppliers receive a price that reflects the true value of the product, labor, and sustainability efforts involved in its production.
 - **Pricing Reviews:** Prices will be reviewed periodically to reflect changes in market conditions and sustainability efforts.
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3. Clearly Defined and Based on Mutual Advantage

Wild Shropshire Restaurant is committed to building relationships that are clearly defined and mutually advantageous. Both parties should benefit from a long-term business relationship founded on trust, collaboration, and shared sustainability values.

- **Shared Commitment:** Suppliers and Wild Shropshire agree on common sustainability goals, including reducing environmental impact, ethical sourcing, and maintaining high standards of product quality.
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4. Quality and Safety

4.1 Consistent High-Quality Products

Suppliers are expected to provide consistent, high-quality products that meet the specifications required by Wild Shropshire. Products should be fresh, free from harmful substances, and compliant with all relevant food safety and hygiene regulations.

4.2 Certifications and Compliance

Where applicable, suppliers should maintain certifications such as organic, fair trade, or equivalent. They must also comply with all local, national, and international food safety regulations.

5. Innovation and Collaboration

5.1 Collaboration for Innovation

Wild Shropshire values creativity and innovation in reducing waste, enhancing sustainability, and improving food quality. We encourage suppliers to collaborate with us on new ideas that can further both parties' sustainability goals.

5.2 Feedback and Continuous Improvement

Suppliers should be open to feedback and committed to continuous improvement in sustainability, quality, and ethical standards.

6. Social and Community Engagement

6.1 Support for Local Communities

We prefer working with suppliers who actively support local communities, whether through hiring practices, sourcing from small local farmers, or giving back through charitable initiatives.

6.2 Respect for Local Ecosystems

Suppliers must respect local biodiversity and ecosystems, ensuring that their sourcing and production practices do not harm wildlife or degrade natural environments.

7. Compliance, Accountability, and Transparency

7.1 Regular Audits and Assessments

Wild Shropshire reserves the right to audit suppliers to ensure they are complying with this code of conduct. Suppliers are expected to maintain records that demonstrate compliance and share them upon request.

7.2 Non-Compliance Consequences

Suppliers found to be in violation of this code may face termination of their relationship with Wild Shropshire. We aim to work collaboratively with suppliers to address concerns, but serious or repeated non-compliance will not be tolerated.

7.3 Transparent and Regular Communication with Suppliers

Transparent and open communication is vital to maintaining a productive relationship between Wild Shropshire and its suppliers.

- **Regular Updates:** Suppliers are encouraged to provide updates on product availability, any changes in production, and sustainability practices.

- **Two-Way Communication:** We maintain an open dialogue with suppliers to promptly address issues or opportunities for improvement.
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Commitment to Sustainability

Wild Shropshire Restaurant is dedicated to reducing its environmental footprint, and we expect our suppliers to share this commitment. This includes reducing greenhouse gas emissions, managing waste responsibly, and supporting sustainable farming, fishing, and production practices. Suppliers should work with us toward a goal of zero waste and lower carbon footprints, and we prioritize those who can provide demonstrable efforts in sustainability.

8. Conclusion

Our suppliers play a critical role in helping Wild Shropshire achieve its mission of sustainability, transparency, and ethical dining. By adhering to this code of conduct, our suppliers not only support our goals but also contribute to a more sustainable and ethical food system. Together, we can create a positive impact on the environment and society while delivering exceptional culinary experiences.

Acknowledgement and Compliance

By working with Wild Shropshire Restaurant, suppliers agree to comply with the terms of this Code of Conduct. Wild Shropshire reserves the right to periodically review suppliers to ensure continued adherence to these standards, and failure to comply may result in a review of the supplier relationship.

This Supplier Code of Conduct reflects Wild Shropshire's commitment to sustainability, ethics, and transparency, ensuring that we, together with our suppliers, contribute to a better, more sustainable future.
