

Wild Shropshire Restaurant

At Wild Shropshire Restaurant, we are committed to upholding the highest ethical standards regarding human rights and environmental sustainability throughout our operations. Our approach to due diligence emphasizes responsibility, accountability, and transparency. This policy outlines our efforts to identify, manage, and mitigate any risks to human rights and the environment, ensuring that we maintain responsible practices across all levels of our business, including sourcing, operations, and relationships with suppliers.

1. Commitment to Human Rights

We are dedicated to ensuring that human rights are respected across our supply chain and operational processes.

1.1 Respect for Labour Standards

- **Compliance with UK Employment Law:** We adhere strictly to UK employment laws regarding fair wages, working hours, breaks, and non-discrimination. This includes the National Minimum Wage, working time regulations, and health and safety standards for our employees.
- **No Forced or Child Labour:** We will not engage in or support any form of forced, compulsory, or child labor at any level of our operations or supply chain.
- **Fair Treatment and Non-Discrimination:** All employees and suppliers are treated equally and fairly, regardless of race, gender, religion, disability, sexual orientation, or any other status. We strive to foster a respectful and inclusive workplace.

1.2 Supplier Relationships and Human Rights Due Diligence

- **Supplier Code of Conduct:** We expect all suppliers and business partners to adhere to ethical labor practices that align with international human rights standards, such as those outlined in the UN Guiding Principles on Business and Human Rights and the International Labour Organization's (ILO) core conventions.
 - **Auditing and Compliance:** Where necessary, we will undertake regular assessments of our suppliers to ensure they meet our ethical standards. This includes ensuring that their workers have fair wages, safe working conditions, and protection against abuse or exploitation.
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2. Commitment to Environmental Sustainability

Wild Shropshire Restaurant recognizes the importance of minimizing our environmental impact through sustainable practices. We aim to continually improve in this area, ensuring that our operations contribute positively to environmental protection.

2.1 Sustainable Sourcing

- **Local and Seasonal Ingredients:** We prioritize the use of locally sourced, seasonal ingredients to reduce our carbon footprint. This also supports local farmers and reduces the environmental costs associated with transportation and storage.
- **Sustainable Agriculture:** Whenever possible, we source from suppliers who use sustainable farming methods, including organic farming, regenerative agriculture, and minimal use of synthetic chemicals.
- **Ethical Animal Farming:** We only source animal products from farms that adhere to high standards of animal welfare, avoiding suppliers that contribute to environmental degradation through practices such as overgrazing, deforestation, or excessive water use.

2.2 Waste Reduction and Resource Management

- **Reduction of Food Waste:** We actively work to minimize food waste in our kitchen and front-of-house operations. Our commitment to root-to-stem cooking ensures that we utilize all parts of our ingredients, wherever possible.
- **Energy and Water Management:** We aim to reduce our energy consumption and water usage through efficient kitchen practices, use of modern, energy-efficient equipment, and staff training on environmental awareness.
- **Recycling and Composting:** We ensure that any waste generated is disposed of responsibly, with food waste sent for composting and packaging materials recycled whenever possible.

2.3 Reducing Greenhouse Gas Emissions

- **Energy Efficiency:** We regularly monitor and improve energy efficiency in the restaurant, using energy-efficient appliances and lighting. Our goal is to transition toward low-carbon energy sources where feasible.
- **Transportation and Carbon Footprint:** We actively manage our supply chain to reduce emissions associated with transportation. By sourcing locally, we cut down on long-distance transportation, thereby reducing carbon emissions.

3. Monitoring, Reporting, and Continuous Improvement

We recognize that due diligence in managing human rights and environmental risks is an ongoing process. We are committed to regularly reviewing our policies and procedures to improve our impact.

3.1 Risk Assessment and Mitigation

- **Ongoing Assessment:** We will conduct regular assessments to identify any potential human rights or environmental risks within our supply chain and operations. If issues are identified, we will take immediate action to mitigate or eliminate these risks.
- **Supplier Engagement:** We will engage with suppliers to encourage improvements in their environmental and labor practices. Where necessary, we will provide guidance to ensure compliance with our standards.

3.2 Transparency and Reporting

- **Public Reporting:** To promote transparency, we will report on our efforts to manage human rights and environmental risks, including sharing information on our sourcing practices, sustainability efforts, and compliance with ethical labor standards.
- **Open Dialogue:** We encourage open communication with employees, customers, and suppliers on how we can improve our practices. Feedback is a critical part of our continuous improvement process.

3.3 Continuous Improvement

- **Employee Training:** We will ensure all staff are trained on the importance of human rights and environmental sustainability, and how they can contribute to these efforts within their roles.
- **Collaborating with Experts:** We will engage with experts, including environmental consultants and human rights organizations, to continuously improve our due diligence practices.

Conclusion

Wild Shropshire Restaurant is committed to integrating respect for human rights and environmental sustainability into every aspect of our business. Through rigorous due diligence, transparent practices, and a dedication to continuous improvement, we aim to set an example in responsible restaurant management and contribute positively to our community and the environment.