

CATERING OIL POLICY & OPERATIONS PROTOCOL

Montserrat Events CIC – Event Safety & Vendor Compliance

To ensure the safety of all attendees, protect event infrastructure, and maintain a high standard of environmental responsibility, all catering vendors using cooking oil are required to adhere to the following procedures:

1. Use and Containment

- All cooking oil must be stored and used in **secure, purpose-built containers**.
- **Drip trays or protective ground covers** must be used beneath fryers or oil-based equipment to prevent accidental leaks or spills.
- Catering units operating on **sloped or uneven surfaces** must implement additional precautions, including the use of **non-slip mats** and **barrier controls** to contain any potential run-off.

2. Strict Oil Disposal Protocol

- **Under no circumstances** is oil to be poured onto the ground, tarmac, grass, or into any drains.
- Vendors must bring and use **seal-tight containers** for all used cooking oil.
- All oil must be **removed from site** and disposed of through an authorised waste carrier or recycling scheme, in line with UK waste disposal regulations.
- **Proof of disposal** (e.g., waste transfer notes) may be requested by the organiser.
- Failure to comply will result in removal from the event and/or liability for damages or cleaning costs.

3. Improved Cleanup Procedures

- Vendors must be equipped to carry out a **thorough end-of-day cleanup**, especially in challenging locations such as sloped areas or hard-standing surfaces.
- Required equipment includes:
 - Absorbent spill materials
 - Outdoor-grade degreasers
 - Brushes, mops, and protective sheeting
- Surfaces must be left **clean, dry, and hazard-free** before departure.

4. Spillage Management

- Any oil spills must be **immediately contained and cleaned** using appropriate spill kits – **never with water**.
- Vendors must carry their own **spill response kits** and know how to use them.
- All oil-related incidents must be reported to the **event management team immediately**.

5. Staff Training

- All catering staff must be trained on:
 - Oil handling and containment
 - Spill response protocols
 - Disposal requirements and event-specific procedures
 - Emergency contact and reporting process
- Vendors must ensure **all team members are briefed prior to arrival** on site.

6. Enforcement

- Breaches of this policy will result in:
 - **Immediate removal** from the event site
 - **Charges for any damage or cleaning** required
 - **Potential exclusion from attending future Montserrat events**

By implementing these protocols, Montserrat Events CIC aims to ensure a **safe, professional, and environmentally responsible catering environment** for all.