

## Lunch Vendor Guidelines

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OLSF has prepared these guidelines to assist a law firm in developing a list of preferred lunch vendors. In addition to these guidelines, the firm should give preference to nearby vendors and provide the following onsite:

- Reusable plates, utensils, glasses, mugs, and serving ware
- Pitchers for cold water and/or juice
- Recycling containers for cans, bottles, and mixed paper

### FOOD

- Use organically grown food.
  - *Organic methods protect soil health and prevent synthetic fertilizers and pesticides from entering streams and ground water.*
- Use locally grown food when available.
  - *Preferring local food conserves transportation fuel, supports local farmers, and avoids the use of chemicals to prolong shelf life.*
- Include vegetarian or vegan choices.
  - *Raising animals for meat and dairy has severe environmental impacts, including water depletion, water pollution, loss of forests and grasslands, and methane production.*

### PACKAGING

All packaging should be reusable, recyclable, or biodegradable.

- Serve lunch family style on platters that can be returned.
  - *Reusable serving ware avoids disposables.*
- Or serve lunch in brown paper bag with some recycled content and no print.
  - *Paper bags use fewer resources than rigid boxes. Brown paper avoids dioxins created from bleaching. No print avoids unnecessary dyes. Recycled content reduces the amount of virgin fiber needed, and bags can be recycled in mixed paper when emptied.*
- If individual food items need to be wrapped, use paper rather than plastic.
  - *Paper wrap and bags free of food can be recycled in mixed office paper. If they are not recycled, they are biodegradable.*
- Do not include plastic utensils (firm provides reusable utensils).
  - *Bioplastics (made of plant material) are being promoted as "green," but they are still disposables. They will biodegrade quickly **only** if they are sent to a facility that can compost that particular brand of bioplastic.*
  - *Although single-use items are convenient, they are not sustainable. Even considering water, soap and energy, durable service ware is the most sustainable food service choice.*  
[www.portlandonline.com/index.cfm?a=229521&c=42022](http://www.portlandonline.com/index.cfm?a=229521&c=42022)
- If napkins are included, use unbleached napkins made of 100% post-consumer recycled content.

- *See the rationale for brown paper bags above. "Post-consumer" means that the paper has been to a consumer and returned rather than being factory scrap.*

- ❑ Do not include individual packets of condiments or chips.

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