



Waste Minimization Policy for Cafeteria Concessionaires and Trade Bazaars

Document Reference: EOMS-CSO-POL-009

Revision Number: 001

Confidentiality Level: Internal Use

Approval Date: October 24, 2025

Review Cycle: One Year

Effective Date: November 1, 2025

I. Objective

The policy is created as a guide in minimizing waste production from the cafeteria concessionaire's operation in line with DLSU-D's Environmental Policy and the support in attaining the Sustainable Development Goals – specifically SDG 12 “Responsible Consumption and Production” and SDG 13 “Climate Action”.

II. Owner

Campus Sustainability Office (CSO)

III. Scope

This policy covers the waste minimization responsibilities of the cafeteria concessionaires and on-campus trade bazaars at the De La Salle University- Dasmariñas

IV. Definition of Terms

1. *Bazaaristas* – a term referring to bazaar vendors or stallholders participating in an on-campus trade bazaar
2. Cafeteria Concessionaires – an individual or company that operates food service business within the University
3. Full Catering Services – meals are either served individually or buffet type
4. Polystyrene – commonly known by the trade name *Styrofoam*

V. General Policy

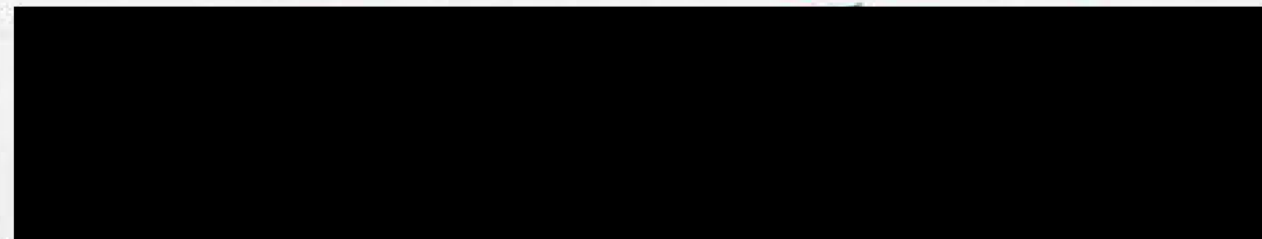
1. Packaging and Utensils
 - a. The concessionaire/bazaarista is not allowed to use any materials made from polystyrene.
 - b. The concessionaire/bazaarista shall use ceramic plates, stainless spoons, stainless forks, stainless knives, glasses during full-catering services.
 - c. The concessionaire/bazaarista shall only use re-usable food grade containers and utensils during catering services under the following cases :
 - The venue is not suitable for giving a sit-down meal
 - The given meal time is short
 - During field activities that require take out meal like field researches and trips, recollection, etc.
 - d. The concessionaire/bazaarista should accept employees and students who bring their own glasses/mugs or plates for their drinks and food.
2. Discounts will be given by the concessionaire/bazaarista for customers that will provide their own reusable food/drink containers as form of incentives. The amount will be equal to the internal communicated discount among concessionaire/bazaarista partners.
3. Clean As You Go (CLAYGO) Bussing Area for Concessionaires
 - a. Each concessionaire should have a CLAYGO bussing area in their respective dine-in places
 - b. CLAYGO repositories shall be provided by the concessionaire
 - c. CLAYGO repositories should be labelled properly with :
 - Glasses/Bottles

Prepared by:



GERALDINE C. ZAMORA
Director, Campus Sustainability Office

Reviewed by:



BR. FERNANDO I. SANDING FSC
Vice President for Administrative Services

Approved by:



DR. SONIA M. GEMENTIZA
Chief Administrative Officer



Waste Minimization Policy for Cafeteria Concessionaires and Trade Bazaars

Document Reference: EOMS-CSO-POL-009

Revision Number: 001

Confidentiality Level: Internal Use

Approval Date: October 24, 2025

Review Cycle: One Year

Effective Date: November 1, 2025

- Spoon and Fork
 - Plates and Saucers
 - Food wastes
 - Tray
- d. Cleanliness of the CLAYGO bussing area is responsibility of the concessionaire
4. Clean As You Go (CLAYGO) for Bazaarista
- a. Each bazaarista should promote and practice CLAYGO in their respective areas
 - b. Each bazaarista should provide their own trash bags for the generated wastes of their activity.
 - c. The trash bags of each bazaarista should be taken out/taken home and will not be catered for on-site disposal in the University.

Prepared by:

GERALDINE C. ZAMORA

Director, Campus Sustainability Office

Reviewed by:

BR. FERNANDO T. SANDING FSC

Vice President for Administrative Services

Approved by:

DR. SONIA M. GEMENTIZA

Chief Administrative Officer