

SUSTAINABLE AND SAFE EVENTS

COMPARING CDC GUIDELINES TO EVENT SUSTAINABILITY PRACTICES

The MeetGreen sustainability experts compared event sustainability guidelines against projected or potential COVID-19 impacts as we know them to date. In the findings below, the green sections are “all clear” while the yellow sections are “use caution.”

Ask for recycling at the venue

Did you know recycling centers are considered essential services and are currently open?

Recycling bins reduce the amount of secondary separation in municipal systems and stock supply chains.



Request no individual bottled water be served



Bottles are only as safe as the last time it was touched or surface disinfected.

Using your own reusable bottle and refill station could be even safer or at least equally safe.



Ask for towel reuse program

Reusing your towel and linens limits potential points of transmission by reducing outside contact and saves water.

Did you know it takes 1.3 gallons of water to wash every towel?

Ask for all condiments in bulk

The CDC recommends limiting shared surfaces touched. It is possible a condiment dispenser could carry more risk than disposable packets.

By taking extra precautions, such as hand sanitization prior to entry in food areas, bulk condiments could be equally as safe.



Request leftover food be donated

Presently there is no evidence that COVID-19 is transmitted by food.

Event food donation is critical for supplying local food banks during a time of increasing demand.



Request water glass not be pre-filled

What better way to decrease water waste and improve attendee safety than filling your own glass of water as needed?



Request reusable service ware, no disposables

By law, event dish ware is required to be washed at high temperatures with cleaning product to kill bacteria and viruses.

The washed plates would be equal to or safer than most disposal scenarios, as each would be handled at a minimum prior to use.



Ask for electronic signage

Using electronic signage not only reduces material waste, it is one less physical point of contact for shipping, installation, and disposal.



Ask about sustainable local food

Sourcing food locally is a best practice with numerous social and environmental benefits under almost all circumstances.



Reuse signage

Signage would be handled under either scenario: whether single-use or when saved for reuse.

Storage does not pose an increased health risk.



Reduce printed material and use recycled content

Reducing the use of materials on the front-end results in reduced risk and opportunity for possible contamination.

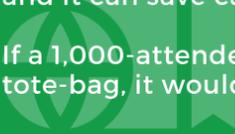
It also lowers water, energy, and carbon impacts.



Reduce conference swag and source sustainably

Source reduction continues to be the most effective for limiting exposure and transmission of COVID-19 and it can save carbon too.

If a 1,000-attendee conference eliminated its nylon tote-bag, it would save 22,000 kg of carbon!



Minimize packaging on all purchased products

Minimizing packaging reduces the downstream effects of high volumes of both wrapping and packaging waste handled by venues, haulers, and recycling facilities.

Request minimized packaging wherever possible.



Find a donation stream for leftover materials



While CDC guidance suggests that risk is minimal for transmission via surfaces, enhanced measures like wiping down donations, may further mitigate risks.

These donated materials will be used by those in direct need.



Attend back-of-house tour

Conducting a back of house tour will help you observe and verify that safety and sustainability measures have been implemented to the highest degree.

Sustainability Communications

Presently, the majority of MeetGreen's sustainability practices are not significantly impacted by COVID-19.

Please continue your sustainability efforts and communicate both safety and sustainability.

