## **Swap for Good**

## School Canteen Action Plan **Sushi**



Actions steps		By who?	Due date	Done
1.	Start discussions with your supplier or other suppliers about providing unwrapped sushi, using reusable containers and/or cardboard, paper pulp or plant-pulp baby sushi boxes.			
2.	Source prices for paper bags/beeswax wraps/reusable bags/reusable containers.			
3.	Consider funding options – grant opportunities, school fundraiser, P&C funded, student purchase, sustainability levy, optional sustainability donation as part of school fees.			
4.	As per standard food business operating procedure, ensure you are following Food Standard Code 3.2.2, paying special attention to Clauses 19 and 20, as well as NSW Food Safety Guidelines for the Preparation and Display of Sushi www.foodstandards.gov.au and www.foodauthority.nsw.gov.au			
5.	Communicate with school principal, staff and P&C etc.			
6.	<b>Soy:</b> Purchase bulk bottle for use at the canteen to be dispensed by canteen manager. Add bulk bottle to the classroom lunch order baskets with soy dispensed by teacher and return daily.			
7.	Communicate the change with school community, canteen staff and volunteers i.e. shift briefing, newsletters, display posters etc. Get your school eco champions on board!			
	Ask us for the Behaviour Change Guide and poster template for your school.			
8.	Tell your sushi provider you do not want any soy fish.			
9.	<b>Sushi wrapper:</b> Purchase small amount of paper bags/reusable bags or reusable containers to trial.			
10	Communicate about the trial with canteen staff, volunteers, school community i.e. shift briefing, newsletters and display posters.			
11	Trial, assess and seek feedback from your school community.			
12	Move forward with your sustainable practices, expand the system and make permanent change.			
13	Celebrate with your school community.			
14	Get in touch. We'd love to hear how you went.			

