Responsible Environmental Management Statement

Soho House is committed to integrating leading environmental and social practices into our management of resources and partnering with like-minded suppliers. Soho House aims to reduce the negative and social impact of its business activities by focusing on carbon emission reduction, diversion from landfill, long term replacement of disposables, and environmentally friendly chemical practices.

In line with the *Soho House Sustainability Statement*, the Environmental Management policies set out in this document are intended to ensure that the procurement activities, practices, and procedures communicated within in the business are of the best ethical and sustainable standards.

Environmental Management systems may require a balance and a compromise to take into consideration, comparing both the social and environmental impacts, however by agreeing and understanding the minimum best practice standards for environmental management, and by following the *Soho House Sustainability Statement* and the *Soho House Ethical Statement*, these decisions should be both simplified and easily articulated to teams and members.

Value Natural Resources: The rise of global temperatures which have and will continue to have lasting negative effects on ecosystems worldwide are mitigable through significant if not total reductions in carbon emissions. Moving energy consumption to renewable non-carbon generating resources, influencing partners and suppliers to do the same and reducing the overall amount of energy consumed a net-zero, carbon-neutral and even climate positive result can be achieved.

Reduce, Reuse, Recycle: Innovation in the sustainability sphere has largely focused on the principles of responsibly counteracting waste destined for contamination in global ecosystems. Eliminating goods with the potential to have an environmentally-harming end of life, and responsibly managing those with pro-environment secondary uses supports unnecessary manufacturing negatively affecting our climate, and the eradication of degenerating species and plant life vital to the planet's sustainability.

Waste No Food: Reducing food waste through training, menu innovation, portion control, and strategic partnerships positively impacts the environment by minimising over production practices on land and sea, and inconsequential transport emissions. Socially, food insecurity exists both in the communities our spaces call home and further afield. Soho House is morally and ethically opposed to wasting food whilst this endemic prevails and take precautions to redistribute any usable food the business is in care of.



These commitments are supported by Soho House Resource Commitments which outline sustainable policies for:

- Electricity, Gas, & Water
- Chemical Use
- Non-Food Waste
- Food Waste

SUSTAINABLE ELECTRICITY, GAS & WATER POLICY

Energy is generated in large part by fossil fuels, the burning of which destroy the planet's atmosphere leading to extinction and serious health issues for species, plant life and natural resources worldwide. By reducing energy consumption, switching to renewable sources, reducing wastage and managing what is essential responsibly Soho House can have a positive impact on the reduction of global carbon emissions, and aid in the counteraction of global warming. In line with Soho House's commitment to the UN Global Compact Soho House aims to reduce its carbon emissions by 50% by 2030.

2030 Global Goals

- Halve the emissions produced in the business per sqm from a 2019 UK baseline
- Offset the emissions the business can't reduce or eliminate
- Offset 100% of company travel
- Measure and influence the reduction of emissions produced through Soho House's supply chain as a result of our business operations
- Identify areas across the business to conserve water and report intensity reduction in usage annually

- Continually increase the number of sites sourcing renewable energy
- Monitor consumption monthly, and report emissions annually
- Provide transparency for teams on the terms our energy is sourced under, and how it is used across sites
- Set site specific reduction targets that are reviewed regularly
- Install energy saving equipment across sites
- Develop a scope 3 tracking system
- Communicate carbon goals with existing and potential suppliers
- Identify partners and suppliers also working towards net zero and prioritize them for opportunities in the supply chain

CHEMICAL USE

Being conscious of which chemicals the business is using and what its impact is on the environment is paramount to a strong sustainability strategy. In addition to producing harmful emissions, chemicals can be damaging to the environment and it is important the business reduces negative impact as much as possible in the use of these products.

2030 Global Goals

 Reduce the use of harmful chemicals across F&B, Retail, and, Design + Build operations

- Source cleaning products that are free from parabens, triclosan, phthalates and bleach
- Develop an environmental screening program that includes harmful chemical use, and reject products or service contracts that are high risk for negative environmental impact

NON-FOOD WASTE

By addressing the lifecycle of non-food waste products like glass, plastic, paper, wood, etc – Soho House can reduce air pollution, water pollution, carbon emissions, landfill accumulation, as well as over production, and wasted financial resources.

Global Goals by 2030

- Reduce the use of single use items, halving the weight of non-food waste generated per sqm from a 2021 UK baseline
- Increase the ratio of recyclable items used in the operation, and efficiency of on-site waste management to achieve an 80% diversion from landfill or incineration rate into environmentally positive solutions like recycling or upcycling programs

- Sites will separate glass, paper, plastic, cardboard, recyclable metals, office electronics, and linens from general waste
- Clearly label recycling bins and provide training to teams to increase efficiency of use
- Track the weight of non-food waste collected by waste providers and enter into the House Tracker monthly
- Source longer life items, to cut down on single use items where possible
- Work with suppliers to implement reusable delivery packaging, reducing single use where possible
- Look for environmental partners that divert from landfill, and offer composting solutions for non-food biodegradables
- Train teams on the impact of waste, business goals regarding waste, and best practice methods for reducing and managing it



FOOD WASTE

By creating efficiencies with food preparation, service, and menu innovation Soho House can reduce over ordering, overproduction, and over farming. Repurposing excess can provide for individuals in the community experiencing food insecurity.

Global Goals by 2030

- All sites will separate food waste from general waste, diverting inedible food to an environmentally friendly solution like composting or anaerobic digestion
- Teams will be trained in minimizing food waste to halve the weight of food waste generated per 100 covers from Soho House's 2021 UK baseline

- Enable all sites to separate food waste from general waste, measure it and record in the House Tracker monthly
- Track covers served per site monthly
- Review kg per 100 covers in each region quarterly and set targets to reduce
- Work with community partners to redistribute any good to eat surplus food from sites or offsite events
- Build and implement a food loss mitigation plan for each kitchen to minimise waste created during prep
- Train teams on the impact of food waste, business goals regarding food waste, and best practice to reduce and manage food waste generated by the organisation