



# Environmental Policy

Flat Iron Steak Limited (trading as Flat Iron) is a restaurant company operating in multiple locations in the UK. Flat Iron acknowledges its responsibility to minimise the environmental impact of its business operations, for the benefit of its guests, stakeholders, local communities and society as a whole.

Over recent years, the business has taken a number of actions to reduce its environmental impact including, but not limited to, the procurement of renewable electricity; installation of LED lighting; the segregation of recyclable waste; the diversion of waste from landfill in sites where collections are managed; and the establishment of best practice in its operations and supply chain.

In 2022 Flat Iron became members of the Sustainable Restaurant Association.

## We pledge to:

- Continuously improve environmental performance and utilise best practice in our business operations.
- Monitor and reduce the consumption of natural resources in our business operations and, where possible to do so, to invest in energy efficient equipment, LED lighting and smart meters for utilities.
- Monitor and reduce the use of natural gas for our cooking equipment as part of a longer term target to reduce Scope 1 emissions.
- Reduce the global warming potential of any refrigerant gases in use across the estate and to ensure proactive maintenance of refrigeration units in order to reduce the risk of leakage.
- Seek to maintain the use of renewable electricity at each contract renewal, should it be best practice to do so.
- Manage our business operations in such a manner as to use water effectively and to prevent pollution entering the natural environment.
- Ensure the reduction of all forms of waste in business operations and the effective segregation of recyclable materials, including food waste. We will maintain zero waste to landfill in sites serviced by our waste contractor.
- Consider the impact of materials and other environmental issues, such as energy performance, in the acquisition, design, refurbishment and location of our restaurants.
- Work with our suppliers to measure and reduce emissions in our wider supply chain.
- Comply with and, where possible, exceed relevant environmental legislation in the jurisdiction of our operations.

## To achieve our goals we will:

- Submit a rating to the Sustainable Restaurant Association in 2023.
- Regularly measure our Scope 1, 2 & 3 greenhouse gas emissions.
- Work in partnership with landlords to ensure our environmental ambitions are aligned.
- Regularly engage internal stakeholders about the importance of improving environmental performance and to raise awareness of wider sustainability matters.
- Participate in collaborative efforts that directly contribute to the reduction of our Scope 1, 2 & 3 emissions.
- Keep aware of external environmental risks and ensure proactive actions are taken where necessary.
- Review this environmental policy annually.

Signed:

**Tom Byng, CEO**

October 31 2023