



Sustainable Production Best Practices

Our Goal:

EcoSet provides guidelines to minimize the waste generated from the shoot, recycle everything possible, and create an actionable plan to donate versus dispose of remaining creative elements and materials.

Advance Communications and Waste Prevention:

- Production team communicates in advance to the crew that the client has requested sustainable practices on set and there will be no plastic water bottles.
- Ask crew members to bring their own coffee mugs and water bottles each day.
- Empower department heads to take ownership of the efforts within their own spheres of influence. Communicate with each department head about the waste prevention and materials recovery goals for the project and ask for their collaboration and communication to their various department members.



Did You Know?

A commercial production with 80-100 people discards 300-600 plastic water bottles and can generate 300-600 lbs of waste per shoot day (more with Scenic builds).



Materials recovery works best when bins are clearly labeled with signs that include photos & clear descriptions of what can be recovered. EcoSet recommends standardized labels from recycleacrossamerica.org

Basic Materials Recovery:

- Provide the opportunity to recycle at every waste bin. Set out a recycling bin to collect cans, bottles and glass next to each waste bin so that crew have the option to recycle consistently throughout the set.
- Make sure recycling is clearly labeled and easy to read, even in a dark studio or location.
- Collect paper and cardboard separately, and put out multiple bins throughout the set. Communicate with the departments that discard the most paper and cardboard and ask them for their help with recycling.
- Make a plan for effective recycling follow-through, and assign an assistant to oversee it throughout the shoot, taking ownership of the initiatives and ensuring consistency. Determine exactly where the recovered materials get taken each night and be specific about how recycling will be completed with integrity.

Plan for Donation & Reuse vs. Disposal:

- Establish which items can be reused rather than discarded and ask various departments to collect these items (lighting gels, hangers, boxes, bubble wrap, plastic shopping bags etc.).
- Instruct the assistant in charge of recycling to also manage the collection of reusable items, communicate with the various departments, and create a specific plan for their end destination.
- Plan to donate unserved food to local hunger relief programs if permissible.
- Communicate during pre-production about potentially large items that can be donated during wrap to local theaters, artists, filmmakers, or individuals. Make a plan in advance for an assistant to locate recipients for the items and work the donations into the wrap process.



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Water:

- Commit to a set that is free of single-use plastic bottles.
- Use at 3-4 refilling dispensers, one on set near the camera, one at Craft Service, and place the rest in areas where the most people are gathered.
- If plug-in dispensers are not available, create portable refilling stations with a pump atop a 5-gallon jug (Dolphin brand pumps can be purchased at Amazon.com).
- Distribute reusable water bottles for crew and make sure they are labeled with names. Require the crew to bring these back each day.
- Delegate an assistant to monitor refilling stations, ensuring that they are always convenient and filled. Task this assistant with returning lost bottles to their owners during the day and helping crew who cannot leave their posts to get their bottles refilled, especially Camera Department, Director & DP, on-camera Talent.



For water refilling stations, we recommend 3-4 plug-in dispensers to be positioned at Craft Service, near camera and in other areas where most people are gathered



Reusable Service Ware

A 100-person crew using reusable utensils & plates instead of disposables prevents about 20 lbs of waste in just one meal.

Catering:

- Ask the caterer to use metal utensils and actual dish ware rather than disposable or plastic products, avoiding styrofoam completely.
- Ask the caterer or chef to avoid single-serve and pre-packaged items, and instead provide salad dressings, side items and condiments in bowls or larger serving containers (avoid single-serve butter pats, creamers, sugars, ketchup, etc).
- If catered meals are dropped off, ask the vendor to avoid styrofoam completely and avoid sending plastic cutlery if using metal cutlery.
- Replace disposable cups with tumblers or glassware for beverages.
- Use linen napkins rather than paper if available.



Prevent waste by using real plates, cutlery and service ware

Craft Service:

- Provide pasta broken in half as stir sticks instead of wood or plastic (use a small "stir sticks" sign taped to a cup) or simply use spoons.
- Use reusable coffee mugs vs. paper cups.
- Use tumblers instead of paper water cups at Craft Service water dispenser.
- Use reusable bowls, plates, serving utensils instead of disposables.
- If disposables are needed, use compostable (plant-based) products instead of plastic.
- Serve condiments in bowls or larger serving containers: sugar, cream, sweetener, sauces, dips, salt, pepper.



Skip the petroleum, save a tree, use a noodle!!