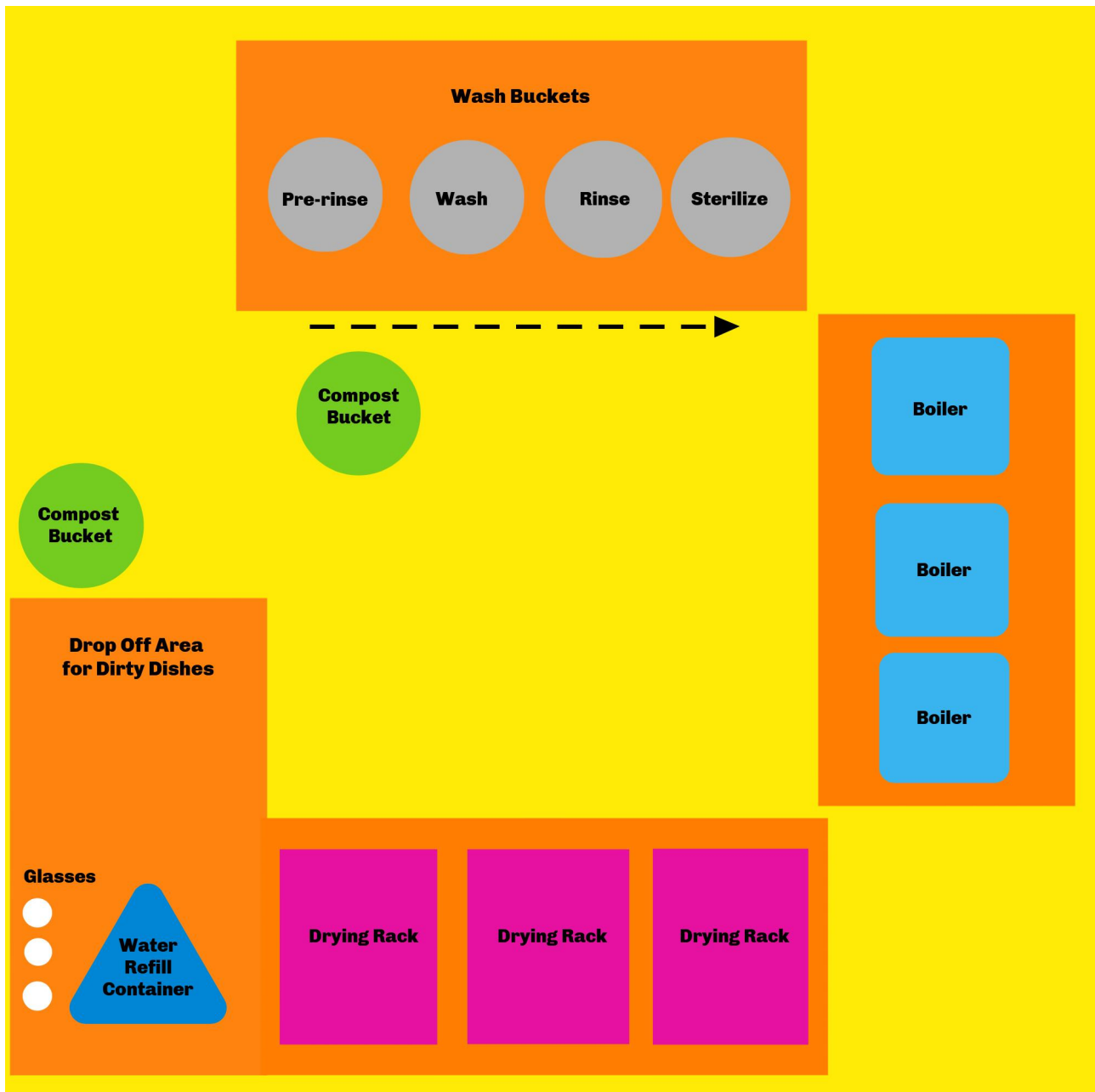


# Envirohub Marlborough Zero Waste Event Dishwashing Marquee Set-up

A marquee can be used as a dishwashing station if a kitchen or purpose built dishwashing trailer is not available. The marquee will need access to electricity to power boilers for sterilizing dishes and utensils.

- The minimum size for a dishwashing marquee would be 3 metre x 3 metres, but larger would make your job easier.
- Set up your marquee in an area close to your food providers so you are on hand to resupply the dishes and utensils they need at short notice.
- Set up your marquee with good signage to let everyone know what you are doing. This gets the word out that this is a Zero Waste Event and you are able to communicate with attendees what your goals are and why you are doing this.

## Dishwashing Marquee Layout



You will need three trestle tables placed along the inside of the three walls of the marquee as well as a fourth table along the open front of the marquee. On the front one you might set up a dishes drop off area at one end and a water station and glasses at the other end. The second trestle will be set up to wash the dishes with 3 to 4 wash buckets in a row and ideally, two volunteers manning this area.

- Wash Bucket 1 - Pre- rinse to remove any food scraps (optional)
- Wash Bucket 2 - Wash in hot, soapy water (60°C)
- Wash Bucket 3 - Rinse in hot water(60°C)
- Wash Bucket 4 - Sterilize - immerse in hot water for 30 seconds (77°C)

When the dirty dishes arrive the leftover food will be scraped into a compost bucket and then the dish will be passed down the line from Wash Bucket 1 - 4 to rinse, wash, rinse and sterilize. Your volunteers will need thick rubber gloves to protect their hands from the very hot water. Along the back of the tent there are 2 to 4 boilers on the third trestle table. The boilers will be looked after by a volunteer who will keep them full, and will support the dish washers with constant hot and clean water. The fourth trestle will receive the clean dishes on racks to air dry. A volunteer can look after the clean dish area and resupply the food vendors with the clean, dry dishes. It can take awhile for the dishes to dry so you will need an ample supply of dishes for the vendors while waiting for the clean dishes to dry.

### **Dishwashing Marquee Extras**

- Blackboards are the best form of signage as they create no waste and also you might set up a notice board outside with general info on zero waste.
- Bunting along the top of the marquee provides colour and is also reusable.
- It is a good idea to have one or two buckets for compost at the front of the marquee for attendees to scrape their food into if needed.
- The dish racks and buckets, the dish cloths, wash brushes, etc. can all be made from reusable, eco-friendly materials such as wood, metal and bamboo.

### **Health and Safety**

Health and Safety is all important when dealing with boiling water so brief your volunteers on health and safety procedures as they arrive and don't have any more than 4 in the marquee at a time. Make sure the marquee wall beside the trestle table with boilers is placed so that it is not likely to be knocked from the outside as this could cause spillage.

***Good Luck and thank you for supporting the shift towards Zero Waste Events!  
Please contact Envirohub Marlborough if you have any enquiries or need support.  
zerowaste@envirohub.co.nz***

