

# 2016 CSR factsheet

**EXCeL**  
LONDON

At ExCeL London we take every event to heart. As one of the UK's leading exhibition and conference venues, we are committed to tackling the challenges of sustainable development and operating as a responsible corporate business. Sustainability and CSR are important parts of our strategy and day-to-day activity.



In 2016 we were re-certified to both the ISO14001 environmental standard and the ISO20121, which sets sustainability management standards in the event industry.



Our corporate CSR strategy focuses on three key areas: reducing waste, increasing energy efficiency, and persuading our clients to participate in our objectives.



Our goal is zero waste to landfill – we have designated bins throughout the venue for plastic, cans, paper, cardboard and glass – we need the help of our organisers, visitors, contractors and exhibitors to keep our venue green!



All of our food waste is diverted to our on-site wormery which contains over 300,000 worms and produces a soil additive which we use to keep the greenery around our venue looking beautiful.



People are our greatest asset – the average length of service is 8.45 years and over 30% of our staff have stayed with us for over 10 years. We support over 37,000 jobs and nearly 40% of our employees live in East London.



Creating a safe and healthy environment is one of our top priorities - in 2016 we pledged to reduce accidents in the venue to 8 incidents or under per 100,000 visitors. We achieved an accident ratio of 4.36 per 100,000 visitors!



In the last year we've recycled 2,702.89 tonnes of waste and created 1,564.66 tonnes of refuse-derived fuels (RDF) from waste – since 2015 we've increased the amount we recycle by 7%.



We want to have a positive impact on our local community, that's why we fund two local projects: Newham All Star Sports Academy (NASSA) and Community Food Enterprise (CFE).



We also provide complimentary event space to local schools and charities, run venue tours, and in 2016 we hosted a Christmas lunch for local elderly residents in partnership with Mash Media and Brand Events.