

# PREVENT & SAVE

**Best Practice Guidelines  
in Waste Management -  
Hospitality Sector**

**REPAK** 

Business *funding* recycling

Created in partnership with industry.

## **PREVENTING PACKAGING WASTE AND MAXIMISING RECYCLING MINIMISES COST**

The most important aspect of waste management is to have access to comprehensive data on the processing and collection of your waste. Your waste contractor should be supplying you with a breakdown (by weight) of all the waste which is being collected from your business. This means that you are aware of:

1. What your waste collection is costing,
2. Areas where waste or overuse may be occurring and
3. Areas where you can prevent or reduce waste and make savings.

## **STAFF INVOLVEMENT – A VITAL INGREDIENT**

Businesses within the hospitality sector with the most successful track records with regard to waste management have a ‘project champion’ in place. This person has responsibility for staff training on waste management, monitoring collections by the waste contractor, and putting initiatives in place to reduce the amount of general waste going to waste to energy and landfill. General waste is the most expensive to have collected, so it makes good business sense to have somebody responsible for minimising it as much as possible.

It is best to ask staff how to reduce waste and many businesses have found it beneficial to implement a ‘Green Team’ where a number of staff from the business monitor the success of initiatives implemented and liaise with others to find new ideas on waste reduction or minimisation, through regular meetings. The outcomes of these initiatives and approved ideas are communicated to management for appropriate attention.

Typical initiatives where project champions have been successful are:

- Initiation of projects to reduce packaging weights and increase recycling.
- Liaison with suppliers with regard to waste minimisation.
- Introduction and monitoring of returnable crates and pallets.
- Tapping into benchmarking and experience from other pubs or restaurants within the group.
- Periodic reviews on cost and effectiveness with the main waste contractor.
- Source segregation of waste materials.

## PREVENTION & MINIMISATION

For smaller businesses in the hospitality sector, it can be quite difficult to reduce packaging from suppliers however there are initiatives you can take to provide incremental savings.

- Why not write to suppliers informing them of your initiatives to reduce packaging and ask them if there are further opportunities to do so on the products they supply.
- Ask suppliers to take pallets back with them or to reuse cardboard boxes (they may need to strengthen them).
- For some restaurants and takeaways it may not be possible to avoid single serve packaging. However for others, packaging can be minimised by reducing the amount of single serve packaging items given out with meals. Examples include providing bottles or dispensers for sauces and condiments rather than single serve sachets.
- It is also a good tip to purchase bulk packaging for certain items as it reduces waste and cost. This works well where items such as juices, canned foods or oils are consumed in large volumes. It is critical that the larger pack sizes do not lead to shelf life issues and increase food waste.
- It may also be feasible to buy cleaning products in a more concentrated form to reduce packaging.

The primary aim is to reduce the amount of packaging that a pub, restaurant or takeaway has to manage once the product is delivered. Communicate your packaging policy to staff and customers to let them know that you strive to use the least amount of packaging on your products and seek opportunities to reduce the level of packaging used wherever possible.

## WASTE CONTRACTOR INVOLVEMENT

Where waste is inevitable and therefore requires management, your local waste contractor has the most knowledge and experience of what materials can be recycled in your business. If you have any queries about what can be recycled, or what condition the material needs to be in before it can be recycled, your local waste contractor will know. If you need more than one opinion, you will find local waste contractors (recovery operators) in your area on the Repak website at [www.repak.ie/recovery-operators](http://www.repak.ie/recovery-operators).





## SEGREGATION IS KEY

Waste segregation is a highly effective way of maximising recycling and minimising your waste costs. All clean paper/ cardboard and plastic types should be separated from other types of waste so that they can be recycled rather than sent for energy recovery or landfill. There must be clearly marked and weatherproofed areas or bins to place paper/ cardboard, plastics and general waste. Place these near where waste is produced and where people are working.

To assist with waste segregation, the following guidelines may be useful:

1. Colour code different types of waste e.g.
  - GREEN = Paper / Cardboard
  - BLUE = Plastics
  - BROWN = Food waste for composting
  - BLACK = General mixed waste

Whatever colour scheme you choose, ensure that it is understood and is consistent throughout the premises. Different colour bins for the same waste stream are likely to create confusion amongst staff.

2. Collect waste in clear plastic bags to ensure that it is segregated correctly.
3. Use photographs as well as text to help employees who may have difficulty reading or whose first language is not English. All new staff should be fully briefed on the benefits of segregation, the use of these areas or bins and also be aware of the business's environmental policies.



## OTHER REUSE, RECYCLING

There may be opportunities to reuse or recycle material in your business that is not collected by a waste contractor.

For example:

- Print internal documents on both sides of a page.
- Reuse envelopes for internal staff documents.
- Ensure that the internal internet is used, when practical, for staff announcements and campaigns.
- If you have a staff magazine, rather than printing, save it as a PDF and post on your website or email it, as an attachment, to staff.

These types of opportunities come from working with staff, customers and other businesses in your area to see what can be re-used or recycled. Anything you can recycle in this way can save you money on waste charges.



## PREPARATION OF WASTE FOR COLLECTION AND RECYCLING

Always ensure that areas of the business that are used for collection of waste are kept tidy and that each area or bin is clearly marked.

If applicable, investigate the use of balers and compactors to compress your waste. Paper/cardboard bales and plastic bales are a very effective way of reducing storage space and transport costs for waste.

Compactors reduce the space required to store food waste or mixed waste, but are normally used only where there are high volumes of this waste.

A wide range of balers and compactors are available and can be leased, rented or purchased. Clean, segregated, baled (or compacted) waste material will attract a higher value, as opposed to low value unprocessed waste. The higher the value you can attract for your waste material, the quicker the payback period on any equipment you have acquired.

Avoid the use of open skips on your site. Open skips quickly become filled with recyclable material, compostable material and general waste in an uncontrolled manner. They are also the most expensive of all waste collection methods.

## FINALLY...

If you would like to discuss opportunities to prevent packaging waste or reduce your waste bills please contact Brian or Colm by email at [prevention@repak.ie](mailto:prevention@repak.ie) or alternatively by phone at 01 467 0190.

## CASE STUDY

### MOVEFORD LTD - KFC RESTAURANTS

Repak member Moveford Ltd operates a number of KFC Restaurants in both the Republic of Ireland and Northern Ireland. The staff at KFC on the Childers Road in Limerick understand the benefits of good waste segregation in terms of reducing costs and protecting the environment.

This can be clearly seen at their premises.

In order to maximise packaging recycling on site, Moveford Ltd have implemented the following simple steps:

- Clean packaging from the kitchen and food preparation areas is separated from contaminated packaging that consumers dispose of in the restaurant area.
- Cardboard is separated from other packaging waste in order to ensure that it remains clean and dry for collection by the waste contractor.
- Recyclable materials are disposed of in clear bags so that contamination can be quickly identified and internal corrective actions implemented.
- Excess or short dated foods are provided to local charities which helps to reduce food and packaging waste on site.

### FURTHER INFORMATION

For further information on KFC please visit:

[www.kfc.ie](http://www.kfc.ie)