

# WASTE

## Top tips - What could you do?

- Carry out a waste audit to identify the types and quantity of waste generated by your business, in order to understand their source and options to reduce or recycle them.
- Buy items in bulk.
- Avoid disposable products and opt for biodegradable, recycled or reclaimed products.
- Offer customers reusable bottles and/or shopping bags.
- Reduce print material where possible.
- Choose Sustainability-conscious suppliers.
- Provide clearly labelled waste segregation containers to customers.
- Ensure your staff are trained on the importance and process for waste segregation.
- Review purchasing, portion sizes, your menu, storage facilities, , packaging and preparation practices in order to reduce food waste.
- Consider on-site composting options.
- Ensure any hazardous waste, such as batteries, fluorescent tubes, paints, aerosols etc. are disposed of appropriately.
- Choose a company that recycles your used cooking oil into bio-diesel.
- Unwanted furniture can be donated to charity or reused via Freecycle, Warplt or Gumtree.
- Re-audit your waste and review your disposal requirements on a regular basis

### Did you know?

A tonne of food waste costs £1,700 to your business. For restaurants, this figure rises to over £3,500.

