

Hello Oriental
Unit 3B - Circle Square Development
Refuse Management Strategy
June 2021

Management Approach

Hello Oriental propose to adopt the following range of policies to reduce food waste at source as part of the operation and management of the restaurant.

- Avoiding over-buying stock.
- Storing food correctly.
- Stock Rotation.
- Temperature control.
- Labelling foods correctly.
- Keeping a stock inventory.
- Monitoring use-by dates.
- Inspection of all deliveries against the order specification.
- Use of companies like TooGoodToGo to sell any surplus food.
- Use of grease enzyme systems and grease traps in kitchens.

Storage of Waste

It is proposed to use 1100 litre sized Eurobin type refuse containers to store refuse. Separate containers will be provided for recyclable, non-recyclable and food waste. It is envisaged that six Eurobins will be required in total. A refuse store has been designed as part of the fit out of the space to accommodate the required number of bins and is for the sole use of Hello Oriental. The refuse store will be provided with mechanical ventilation to meet building regulations. Within the Food Hall customers will be provided with separate containers for recyclable and non-recyclable waste. These will be regularly collected by the staff and transferred to the refuse store and the appropriate containers.

Removal and Collection of Waste

Waste removal to the street level collection point will be carried out by staff members moving the wheeled containers from the refuse store through the service corridors at basement level to a dedicated service lift which leads to an external door on the south elevation of Building 4. Daily waste collection is to be provided by Bruntwood following their strategy as detailed in The Circle Square Site Wide Management Strategy - Document 74976-CUR-00-XX-RP-TP-001.

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