

## **WASTE MANAGEMENT PLAN**

Our ref **21-040.03.02**

Local Authority Planning application ref **TBC**

**Proposal:** The erection of a proposed new lodge building to provide 10no. additional bedspace, reception and managers accommodation to form as an expansion to the approved boutique C1 Use guest/hotel accommodation

at

Keepers Cottage,  
Thorley Lane,  
Ringway.  
Altrincham  
WA15 8QU.

### **CONSULTANTS DETAILS**

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## INTRODUCTION

This plan is to provide a tool that will contribute towards achieving sustainable waste management for the proposed additional bed spaces to previous approved scheme. The waste management plan focuses primarily on the operations of the C1 use.

The objective of the plan is to;-

- Highlight the process of waste handling, transfer and disposal of waste
- Prevent inappropriate management of waste and the associated risk of pollution to the environment
- Minimise waste considering reduction, reuse and recycling before disposal
- Segregation, storage and disposal to promote resource recovery
- Good Waste Management practices through contained controlled disposals
- The responsibilities of the waste management plan at the various levels of operations of the hotel
- To provide a framework for selection of waste management service providers.

## WASTE TYPES

The following are the main wastes expected to be generated by the hotel.

**Kitchen Waste;** Food waste, fruit and vegetable peelings, leftover meals (including vegetable, meat and fish), Nutshells, Eggs, tea leaves, coffee, liquids (milk, juice, etc), husks and seeds These wastes can be grouped as one waste stream and are amenable to composting and may be managed in a collective manner. The above wastes cannot be included with cooking oils, kitchen fats and greases and these should be controlled through designated grease traps within the kitchen specialist designs.

**Hazardous Wastes;** This is defined as waste that has potential, even if low in concentrates, to have an adverse effect on public health and the environment because of toxins, chemical or physical characteristics. Common wastes with hazards are;

Cleaning agents and detergents, disinfectants, oils, solvents, paints (solvent based), pest control powders and liquids.

Office products such as inks, photographic fluids, batteries lamp bulbs.

Used cooking fats and greases.

## **PRINCIPLES**

The plan aims to promote recycling and re-use of wastes. This will minimise the amount of waste produced. The aim is to extract maximum practical benefits from the products.

Prevention – this is the best and most preferred strategy or option. This is the most cost effective mechanism as it then results in no cost for waste disposal.

Minimisation – this should be the first assessment of the produce. It will promote the efficient use of the resource and minimise the volume produced and removed from the hotel. This responsibility lies with the management as they will determine what arrives at the hotel and will then generate waste accordingly.

Reuse – This is instead of disposal to landfill. Wherever possible the hotel should re-use items either in their original form or for a different purpose. If a product cannot be re-used the hotel should look into other uses of this waste and alternative disposal routes such as donations, charitable organisations, schools, Local groups or other local businesses.

Recycling – this is where re-use is not an option. This refers to collection of recycling waste streams. Segregation is therefore very important. This should be considered only if reduction and reuse options are not applicable to the various waste streams. Segregation at source is encouraged from the general waste streams. This is because the various quality of recyclable material is higher when not mixed together as it saves time and energy on splitting later in the process.

Disposal – This is the last of the preferred option.

## **ACTIONS**

It is the responsibility of the hotel manager to implement the objectives of the Waste Management plan. The plan needs to assess waste generations, collection, storage, transportation, recovery and disposal.

The following have been included as part of the plan as a source of information to the hotel with regards to best environmental practices. The following provide recommendations which would be selected for implementation based on the availability to the hotel operator at any given time. This will allow for continued evaluation to improve waste management.

### **Waste Management areas/facilities**

Wherever practical, waste should be transported by the hotel (or an appointed service provider) from the point of generation directly to a centralised waste storage area where it can be stored safely. In accordance with 'Making Space for Waste' document the storage of hotel waste will be within the designated bin storage area to the rear of the hotel extension. This is accessed via an external door of 1000mm clear opening width to the service corridor and kitchen space. The bin store area will be contained with a 1.8m high timber closed boards fence as recommended in item 4.1.3 of document.

Waste storage should be in accordance with the volumes set out in Table 4.1 of 'Making Space for waste' under the proposed use class this should mean that storage is allowed for 7500l of waste for ever 1000sqm of floor area created by the development. The provision of the required number of Euro Bins to cater for this volume of waste would therefore equate to 4no. 1375x1075x1460mm wheeled bins.

Intermediate bin storage will be provided within the hotel but this will be at the discretion of the hotel management, and would need to comply with safe storage requirements.

### **Collection/Loading**

Manual for Streets 20 recommends that collection vehicles should be able to get within 25m of collection points. It explicitly notes its discrepancy with the relevant British Standard on this issue. The collection vehicle at Keepers Cottage will be able to meet this requirement as layout allows for a rigid 12m refuse vehicle to access the site and reverse to a point within the proposed parking area.

BS 5906:2005 recommends that waste operatives should not be expected to move two -wheeled containers more than 15m between collection point and vehicle, and four-wheeled containers no more than 10m. This distance is exceeded and as such the management will have to locate the bins adjacent to parking bay no.19 on collection days for waste operatives to collect. (See drawing no. 21-040 PL 400)

### **Off Site Disposal**

A portion of the hotel waste will require disposal to a permitted landfill. The following waste disposal principles should be adhered to;

1. The legal requirements for waste disposal should be adopted and enforced by the hotel – this means ensuring that only reputable transport companies and permitted waste disposal facilities are used.
2. Recordkeeping of the waste types and quantities must be as accurate as possible, as it is important for planning and reporting purposes.

### **General Waste**

The hotel will have a system for waste separation at the relevant source point. Waste will be separated into items that can be reused, recycled or composted with the remaining portion sent to general waste stream for disposal at landfill.

All wastes will be stored safely before being removed off site to accredited waste processing site.

The hotel will need to separate any viable recyclable components from general waste.

Waste separation should be discussed and explored with approved private waste management contractor. Recyclables are generally metals, plastics, glass, paper and cardboard.

In order to facilitate recycling on site it will be important to employ waste segregation practices with designated bins within the enclosure. Waste bins will need to be covered to prevent scavenging by animals and vermin and prevent any impact from elements. Bins will also need to be emptied on a regular basis to avoid any formation of odours. A regular cleaning/ disinfecting strategy of the bin enclosure area should also be produced by the hotel management.

### **Hazardous Waste**

The hazardous waste generated at the hotel will require stringent control and management to prevent harm

As a minimum requirement. Hazardous waste must be separated at source from general waste stream. This will avoid any cross contamination and potential risks to personnel and the environment.

The hotel management will be responsible for identifying any potential additional hazardous wastes associated with new practices, and implement new safe systems of disposal.

Unavoidable hazardous wastes are to be handled, stored and disposed of in a manner that does not cause harm to operatives or result in environmental pollution.

Only suitably qualified service providers should be used for management of hazardous waste. Transportation, disposal, recovery permits and licences are to be held by service provider.

All hazardous wastes transported from hotel must be recorded and safe disposal certificates provided by service provider. These should be kept on site in appropriate file for inspection by relevant authority.

The disposal of hazardous waste is required to comply with relevant Regulations and standards pertaining to waste classification in order to ensure disposal at correct landfill class.

### **CONCLUSION**

This plan sets out the basic principles to protect the environment. Everyone is required to take reasonable measures to ensure they do not pollute the environment. These measures should include informing and educating employees about environmental risks and train each in an environmentally responsible manner.