

Waste Policy

This policy supports the principles identified in Want Hospitality's Sustainable Food Policy and primarily concerns the management of waste generated by Want Hospitality's Catering Operations.

This document provides the policy framework through which target waste management will be delivered in a reasonably sustainable manner. The policy will be relevant to all Want Hospitality's Catering Operations.

Identified Waste

General Waste & Bio waste. This bin is meant for both - for Pre-Consumer Food Waste and Post-Consumer Waste. To always be bagged up

Pre-consumer waste is generated during the preparation of any dish or beverage within the restaurant, cafe, or store. It is any spoiled, expired, improperly cooked, or dropped food. It might be raw food products such as potato peel or roots from vegetables or trimming the fat or part off of a piece of chicken.

Post-Consumer Food Waste is produced by the consumers. It comes from food and leftovers customers leave on plates to be thrown away by restaurants.

Cardboard and paper. *Keep all recyclable materials separately, including cardboard. Here, it's also important to keep in mind that your team scraps and presses the cardboard together before putting it into the bin. You'll also save space in your rooms like this.*

Glass waste. *Always collect recycled glass separately.*

Any other wastes such as, cooking oil, chemical wastes and sanitary wastes must be collected by appropriate contractors and following the manufacturers advice as needs be.

Contractors.

Only ISO Certified waste contractors such as Fresh Waste to be used. All contractors to read and agree with Want Hospitality's waste management policy.

Bin Store

All waste to be solely stored in the pre-designated area as provided by the Hive's Landlord (Faraday Street).

All bins to be checked daily and cleaned on a regular basis. This must be recorded within the health and safety's framework of Want Hospitality.

Any Pest droppings or signs must be reported immediately.

All waste is to be bagged up securely at all times. Card board & glass may go directly in the bins.

The bins must only be used during the allowed times as decided by Manchester City Council.

No bags to be left out overnight outside the premises at any times.

NOTES

Following good industry practices is a legal requirement and helps protect both the environment and customers from foodborne illnesses.

Types of waste include biowaste, cardboard and paper, glass waste, metal waste recycling, and general waste. Keep in mind that when storing biowaste, keep it in a waste fridge to prevent parasites.

Always collect glass waste and hazardous waste separately from other waste.

Your HACCP plan must include a chapter on waste management with a detailed risk analysis which covers storage space and storage containers.

Set a team who is responsible for a waste management and train them periodically. The team can consist of one or more people.

Your waste management documentation should include clear instructions on how to prevent it, how you can keep waste in check, and what to do when waste-related food safety incidents occur.