

## **Day to day Waste Strategy: The Tap House Manchester**

The Tap House operation utilise 2no. 50litre bins within the kitchen area and 2no. 50litre bins within the trade area. These bins are used for General refuse and co-mingled recyclables. These are then emptied at the end of each shift each day of trade. Waste from these bins is carried to the communal bin store and disposed of, with collections on a weekly basis as per the Vita living waste strategy for the unit.

Any paper/cardboard from deliveries etc is taken directly to the communal bin store.

Waste receptacles are cleaned on a regular basis to ensure hygiene standards are maintained.

1. **Separation Stations:** We have designated areas for bins for mixed recyclables and general waste. We make them easily accessible and clearly labelled so staff and customers know where to put each type of waste.

2. **Staff Training:** We train employees on the importance of waste separation and how to correctly dispose of different materials. We make sure they understand the reasons behind the policy and how it contributes to environmental sustainability.

3. **Customer Education:** We provide information to customers about the waste separation policy. This includes signs or posters explaining what goes where and why it's important. We encourage customers to participate by making it easy and convenient for them to dispose of their waste properly.

4. **Regular Monitoring:** We keep an eye on the waste separation stations to ensure that materials are being disposed of correctly. Our team regularly empty and clean the bins as needed to prevent contamination.

5. **Partnerships with Recycling Facilities:** We have established partnerships with local recycling facilities or waste management companies to ensure that collected materials are properly recycled or disposed of. This may involve arranging for regular pickups or drop-offs of recyclable materials.

6. **Continuous Improvement:** We periodically regularly review and assess the effectiveness of the waste management policy. We take into consideration feedback from staff and customers to identify any challenges or areas for improvement and make adjustments as needed.

7. **Beer Packaging:** Closed loop beer packaging is stored in the waste management area and collected 3 times a week which aids us reduce waste and improve sustainability.

By implementing these steps, the Tap House can effectively split waste into glass, cardboard, and general waste, contributing to environmental sustainability while also potentially reducing waste disposal and associated costs.