Waste Management Plan

Site Address: Former Bridge Inn, 273 Clayton Lane, Manchester, M11 4SS

1. Introduction

This Waste Management Plan outlines the proposed waste storage and disposal strategy for the restaurant and pub with a seating capacity of up to 100 covers. The plan ensures compliance with Manchester City Council's waste regulations, promotes sustainability, and maintains a clean environment. This plan follows the guidelines set out in Manchester City Council's Appendix C - Commercial Waste Calculation Guidance - Restaurants/Fast Food Outlets to ensure proper waste storage and collection arrangements.

2. Waste Generation Estimates

Waste generation has been calculated based on industry standards for restaurants and pubs and in accordance with Manchester City Council's Appendix C - Commercial Waste Calculation Guidance - Restaurants/Fast Food Outlets:

Waste Type	Estimated Waste per Cover	Total Weekly Volume (100 covers)
General Waste	12L	1,200L
Recycling	11L	1,100L
Food Waste	9L	900L
Cooking Oil	Varies	Dependent on usage
Other Associated Waste (e.g., packaging, disposables)	Varies	Dependent on operations

3. Bin Requirements & Collection Frequency

Waste Type	Bin Size	No. of Bins	Collection Frequency
General Waste	1100L	2	Once per week
Recycling	1100L	2	Once per week
Food Waste	240L	4	Twice per week
Glass Waste (if applicable)	240L	1	Weekly

Cooking Oil	**Secure Storage Containers**	**As needed**	**Collected by licensed contractor**
Other Associated Waste	**Varies**	**As needed**	**Regular disposal in appropriate bins**

4. Waste Storage & Management

- Location: A designated bin storage area will be allocated within the premises, ensuring ease of access for staff and waste collection services.
- Segregation: Separate bins will be provided for general waste, recycling, and food waste to facilitate efficient waste separation.
- Cooking Oil Disposal: Used cooking oil will be stored in sealed containers and collected by a licensed contractor for proper recycling or disposal.
- Other Associated Waste: Waste such as disposable utensils, packaging, and cleaning materials will be managed through appropriate segregation and disposal methods.
- Hygiene Measures: Regular cleaning of bins and the storage area will be implemented to prevent odours and pest infestation.
- Signage & Staff Training: Proper signage will be placed to guide staff on correct waste disposal practices. Employees will receive training on waste handling and recycling policies.

5. Compliance with Manchester City Council Regulations

- All commercial waste will be collected by a licensed waste contractor, and records of waste transfer notes will be maintained.
- Bins will be stored securely to prevent obstruction of public pathways and nuisance to neighbours.
- Waste will be presented for collection only at designated times to ensure compliance with collection schedules.
- This plan adheres to Manchester City Council's Appendix C - Commercial Waste Calculation Guidance - Restaurants/Fast Food Outlets, ensuring that all waste management practices align with local policies and best practices.

6. Sustainability & Recycling Initiatives

- Increased focus on recycling to reduce landfill waste.
- Encouraging suppliers to use recyclable packaging.
- Monitoring waste levels to improve efficiency and reduce excess waste generation.
- Ensuring used cooking oil is recycled or disposed of properly.

7. Conclusion

This plan ensures that waste management at the restaurant and pub is conducted responsibly, in accordance with local guidelines, while supporting environmental sustainability. We will continue to review and improve our waste management practices as necessary.