

**LINA STORES MANCHESTER
WASTE MANAGEMENT PLAN**

LINA STORES UNIT A 17 QUAY STREET, MANCHESTER M3 3HN

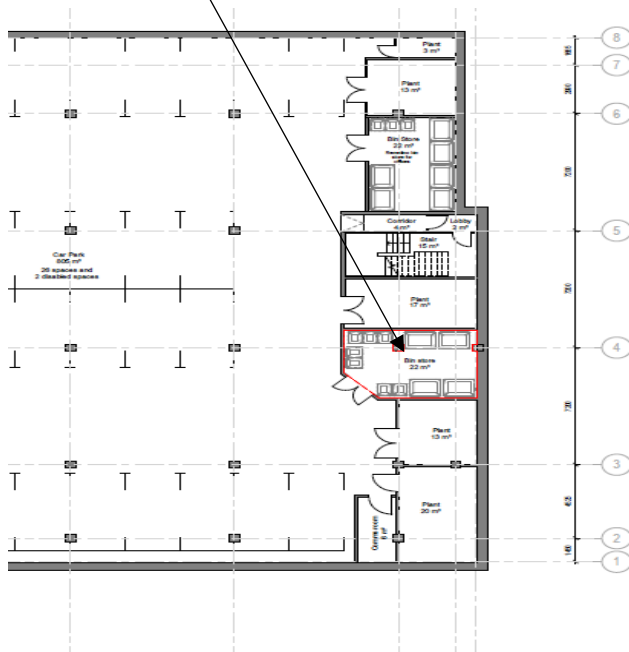
WASTE MANGEMENT PLAN

1. Introduction

- 1.1. With three delicatessens, six restaurant and an on line shop, Lina Stores aims to bring the very best of regional Italy to the public. Established in Brewer Street, London in 1944 Lina Stores offer the finest Italian produce providing fresh, homemade food.
- 1.2. Lina's management team have developed tried and tested operational management systems across the restaurant portfolio, including efficient handling of waste refuse.
- 1.3. This waste management plan has been prepared to demonstrate how waste will be handled at the proposed new Lina Store situated at 17 Quay Street Manchester.

2. Waste Storage

- 2.1. The primary waste refuse store area is located in a dedicated waste refuse storage room at basement level.



3. Waste Refuse Receptacle

- 3.1. Dry mix recycling will be stored in 2 X 240L wheelie bins and 2 X 1100L bins.
- 3.2. General waste will be stored in 2X 240L wheelie bins and 2 X 1100L bins separated equa;;y between glass and carboard.
- 3.3. Food waste will be stored in 3 X 240L wheelie bins

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4. Collection Frequencies

- 4.1. Based upon existing Lina restaurants of a similar size one waste refuse collection is anticipated per day Monday – Sundays.

5. Placing of Waste Outside ahead of Collection and Times of Collection

- 5.1. Waste will be placed outside the unit at the end of trading in wheelie bins 30 minutes ahead of collection. Waste will be kept inside the waste refuse storage room for as long as possible to avoid being left outside on the street for long periods. The area to the front of the premises will be kept clean and clear of litter at all times.
- 5.2. Waste will be placed outside on Quay Street. This location will be regularly assessed, with particular consideration given to the safety of waste refuse vehicles manoeuvring in this location.
- 5.3. Collection times will be coordinated with the Council's contractor, who have been chosen since they service a number of existing businesses in the area and specifically on Quay Street.
- 5.4. This means that the Council will have the relevant experience operating in Manchester and importantly can incorporate the collection of Lina's waste with existing collections in the area. This means that no additional waste refuse servicing vehicles will be entering the area specifically to service Lina.
- 5.5. Waste will be placed outside the restaurant in an agreed location so that it can be safely collected by the designated waste contractor and so that it does not cause an obstruction on the street.
- 5.6. The wheelie bins will be kept clean and subject to regular cleaning. The premises and area outside the premises will be swept/cleaned after wheelie bins have been moved through internal areas.
- 5.7. Wheelie bins shall not be left outside longer than necessary and extra care should be taken to avoid wheelie bins being left outside for longer than necessary in wet conditions.

6. Training

- 6.1. All members of staff will receive induction and refresher training on the procedures set out in this waste management plan.

7. Cleansing

- 7.1. The waste refuse storage areas will be regularly cleansed.
- 7.2. Any external areas where waste is left shall be monitored and cleared of litter after each collection.

8. Waste Company

- 8.1. Waste will be collected by R4GM – Manchester City Council's designated waste and recycling company.