

Waste Management Strategy for Allpress Espresso Manchester at Noma



Waste Minimization and Source Separation:

- a. Conduct a waste audit to understand the types and quantities of waste generated.
- b. An estimation of this is

	Kg's Weekly
General Waste	25
Glass	10
Compost	60

- b. Train staff to separate waste into different categories: recyclables, organic waste, and non-recyclable waste.
- c. Encourage customers to use reusable or compostable alternatives to disposable items (e.g., coffee cups, utensils, straws).
- d. Optimize purchasing practices to minimize packaging waste (e.g., buy in bulk, choose suppliers with minimal packaging).

Recycling:

- a. Establish clearly labelled recycling bins for paper, plastic, glass, and metal.
- b. Partner with a local recycling service provider (B&M) to ensure proper collection and recycling of recyclable materials.
- c. Educate staff and customers on what can and cannot be recycled.

Composting:

- a. Set up an on-site composting system or collaborate with a local composting facility.
- b. Separate and collect food scraps, coffee grounds, and other organic waste for composting.
- c. Train staff on proper composting practices to avoid contamination.

Waste Storage and Sorting:

- a. Allocate a designated area on the premises for waste storage and sorting. This exists in the basement refuse room at Noma
- b. Install a sufficient number of clearly labelled bins or containers for different waste streams, such as recyclables, organic waste, and non-recyclable waste.
- c. Ensure that the bins are easily accessible for both staff and customers.
- d. Regularly empty and clean the bins to prevent odors and pests.
- e. Train staff on proper waste sorting procedures to avoid contamination and maximize recycling and composting efforts.



f. Implement a regular schedule for waste collection and communicate it with your refuse partner to ensure timely pickup.

Waste-to-Energy and Disposal:

- a. If available and environmentally viable, consider partnering with a waste-to-energy facility for the conversion of non-recyclable waste into energy. E.g. coffee waste to bio fuel like First Mile do.
- b. Ensure that any waste disposal adheres to local regulations and environmental standards.

Supplier Engagement:

- a. Encourage suppliers to minimize packaging and provide eco-friendly alternatives. E.g. milk in bulk purples instead of individual cartons or plastic bottles.
- b. Prioritize suppliers with sustainable and responsible waste management practices.
- c. collaborate with suppliers to utilise our Milk Juggler system that will significantly reduce our milk packaging

Employee and Customer Engagement:

- a. Educate and train staff on waste management practices, including recycling and composting guidelines.
- b. Display clear signage and provide educational materials for customers to understand the cafe's waste management initiatives.
- c. Encourage customers to participate by providing visible and accessible recycling and composting bins.

Refuse Partner Collaboration:

- a. Establish a partnership with a reliable and environmentally responsible refuse collection company.
- b. Ensure that your refuse partner is equipped to handle and process the different waste streams collected from your cafe.
- c. Maintain open communication with the refuse partner to address any issues or concerns related to waste collection and disposal.
- d. Regularly review and evaluate the performance of your refuse partner to ensure they align with your waste management goals.

Continuous Monitoring and Improvement:

- a. Regularly assess waste generation and diversion rates to track progress. This information is tracked by our refuse collection partner
- b. Analyse areas for improvement and adjust waste management practices accordingly.
- c. Seek feedback from staff and customers for ideas and suggestions to enhance the waste management strategy.

By implementing this comprehensive waste management strategy, our cafe can effectively minimize waste generation, maximize recycling and composting efforts, and ensure proper storage, sorting, and disposal of waste. Collaboration with a reliable refuse partner and engagement of staff and customers are key to its success.

