Waste Management Strategy

1. Introduction

This Waste Management Strategy has been prepared for the proposed dessert restaurant, which will provide both on-site customer seating and takeaway services.

The purpose of this document is to outline how waste generated through the operation of the premises will be stored, separated, managed and removed, while ensuring that waste is handled in a clean, safe and controlled manner.

The proposed use is anticipated to generate typical waste associated with a small food and dessert establishment, including general waste, food waste, recyclable packaging and waste associated with takeaway operations.

2. Nature and Quantity of Waste

Waste generated by the premises is expected to comprise primarily:

Food waste and food preparation waste.

Cardboard and paper packaging.

Plastic packaging and containers.

Glass bottles and containers, where applicable.

General non-recyclable waste.

Disposable takeaway packaging.

Used napkins, paper products and other customer-generated waste.

Small quantities of cooking or food preparation waste.

The quantity of waste generated is expected to be relatively modest and proportionate to the scale of the proposed premises and the anticipated level of customer use.

The majority of waste will be generated through the preparation and sale of desserts, drinks and associated takeaway products, together with waste generated by customers using the internal seating area.

3. Waste Segregation

Where practicable, waste will be separated at source to encourage recycling and minimise the amount of waste sent for general disposal.

Separate waste streams will be provided for:

General waste

Food waste

Mixed recycling, including suitable paper, cardboard, plastic and metal packaging

Glass, where applicable

Staff will be responsible for ensuring that waste is placed into the appropriate containers and that recyclable materials are not unnecessarily disposed of as general waste.

Takeaway packaging will be selected, where reasonably practicable, to minimise unnecessary waste and encourage the use of recyclable or recoverable materials.

4. Internal Waste Storage

Suitable waste bins will be provided within the premises in appropriate locations to allow staff to dispose of waste safely and efficiently.

Bins will be located away from food preparation areas where practicable and will be capable of being closed to prevent the escape of odours and reduce the risk of contamination or pest access.

Waste generated from the customer seating area will be regularly collected by staff and transferred to the appropriate waste stream.

Waste will not be permitted to accumulate within customer areas, circulation routes or food preparation areas.

5. External Waste Storage

Waste will be transferred from the premises to the designated external waste storage area.

The external waste storage arrangement will provide sufficient capacity for the expected volume of waste generated between scheduled collections.

Waste containers will be kept secure, closed when not being accessed and maintained in a clean condition. The storage area will be managed to prevent obstruction of pedestrian routes, access routes, fire escape routes or neighbouring premises.

Where a landlord or local authority provides a designated communal waste storage area, the premises will utilise the approved facility in accordance with the relevant collection arrangements.

No waste will be permanently stored on the public highway.

6. Waste Collection

Waste will be collected at an appropriate frequency based on the volume generated and the operational requirements of the premises.

The operator will appoint a suitable waste collection contractor or utilise the relevant local authority/landlord waste collection service, where available.

Collection frequency will be reviewed once the premises are operational and adjusted where necessary to ensure that waste does not accumulate between collections.

Particular consideration will be given to food waste due to its potential to generate odours and attract pests. Food waste will therefore be securely contained and removed regularly.

7. Food Waste Management

Food waste will primarily arise from food preparation, unused ingredients and customer leftovers.

Food waste will be placed into suitable sealed containers and removed from the food preparation and customer areas regularly throughout the day.

Where a separate food waste collection service is available, food waste will be segregated and transferred to the relevant collection stream.

Staff will be instructed not to place food waste into recycling containers, and waste containers will be routinely cleaned to maintain appropriate hygiene standards.

8. Cardboard and Packaging

Cardboard and other packaging generated from deliveries will be broken down and stored within the designated recycling/waste area.

Where possible, cardboard will be separated from general waste and collected as part of the recycling waste stream.

Packaging waste from takeaway operations will be managed through the appropriate internal and external waste streams. Customers will also be provided with appropriately labelled waste bins within the premises to encourage correct disposal of takeaway packaging.

9. Cooking and Food Preparation Waste

The proposed dessert restaurant is not anticipated to generate significant quantities of specialist food-related waste.

Any cooking oils or similar waste generated by the operation will not be discharged into sinks or drainage systems. Where applicable, such waste will be stored securely and removed by an appropriately licensed waste contractor.

Food waste, packaging and general refuse will be kept separate from any specialist waste streams.

10. Cleaning and Pest Control

The operator will maintain a regular cleaning regime for all internal and external waste storage areas.

Waste containers will be cleaned as required and any spillages will be dealt with immediately.

Waste will be stored in sealed containers to reduce the potential for odours, vermin and pest activity.

The operator will monitor the waste storage area as part of the routine premises cleaning regime and take appropriate action should any pest or hygiene issues arise.

11. Customer Waste

Bins will be provided within the customer seating area at appropriate locations to allow customers to dispose of food waste and packaging.

Where practicable, bins will be clearly labelled to encourage segregation of recyclable and general waste.

Staff will regularly monitor and empty customer waste bins to prevent them from becoming overfilled and to maintain a clean and presentable customer environment.

12. Staff Responsibilities

Staff will be responsible for implementing the waste management procedures throughout the operation of the premises.

Staff duties will include:

Separating waste into the appropriate waste streams.

Regularly removing waste from food preparation and customer areas.

Ensuring external waste containers remain closed and secure.

Keeping waste storage areas clean and free from obstructions.

Reporting any issues with waste collection or storage.

Ensuring waste is not left outside the premises or on the public highway.

Monitoring waste volumes and notifying the operator where collection frequency needs to be reviewed.

Staff will be made aware of the waste management arrangements as part of their operational procedures.

13. Takeaway Operations

As the premises will also provide a takeaway service, additional packaging waste is anticipated.

The operator will seek to minimise unnecessary packaging and, where reasonably practicable, use recyclable or reusable packaging products.

Takeaway-related waste generated within the premises will be managed through the same waste segregation arrangements described above.

Customers will be encouraged to dispose of packaging responsibly through clearly identified waste bins provided within the premises.

14. Conclusion

The proposed waste management arrangements are considered appropriate for the scale and nature of the proposed dessert restaurant.

Waste will be segregated where practicable, securely stored, regularly removed and appropriately disposed of or recycled. Particular attention will be given to food waste and takeaway packaging to minimise odour, pest and environmental impacts.

The operator will monitor waste generation once the premises are operational and will adjust storage capacity and collection frequency where required to ensure that waste management arrangements remain effective.

The strategy will be reviewed periodically and amended where necessary to reflect any changes to the operation, waste volumes or available waste collection services.