

Don't miss the Food Waste Regulation Deadline 1st July 2010

Prepare and Prevent

The Less Food Waste = More Profit Guide is now available!

The **Less Food Waste - More Profit** Guide provides step by step approach on how to eliminate, reduce, reuse, recycle, recover and dispose of food waste has been researched and compiled by Clean Technology Centre, Cork Institute of Technology in conjunction with the Green Hospitality Awards programme (GHA) and supported by the Environmental Protection Agency's National Waste Prevention Programme (NWPP).

In order to implement the EU landfill Directive Irish Regulations are in place to assist the diversion of commercially generated food waste from landfill. Food Waste Regulations will be coming into effect from the **1st of July 2010**. Now is the time to prepare your business for this deadline and:

- implement procedures to logistically comply with the new regulations
- reduce the amount of food waste produced in your business
- learn how to reduce the costs involved in disposing of waste food
- Make a fresh start and use this opportunity to your advantage by eliminating unnecessary food purchase

The Food Waste regulations – what do they mean for your business?

On a phased basis, specified premises will not be allowed to dispose of food waste to landfill. Instead:

- All food waste arising on the premises will need to be segregated and kept separate from other waste and contaminants.
- Such segregated food waste will have to be treated in an authorised treatment process either:
 - on-site or
 - collected by an authorised collector or
 - brought by the producer to an authorised facility

Where a local authority has already implemented separate food waste collection there is no change; for all other areas, the requirements are being implemented on a phased basis:

- For specified premises from 1 July 2010, except,
- For specified premises where food waste produced is less than 50 kg per week, from 1 July 2011 but only if a written declaration to this effect is sent to the local authority before 1 July 2010.

- Where a separate food waste collection service is available to producers of food waste, such producers must:
 - (a) not put food waste in the residual waste collection
 - (b) not use macerators to send food waste to sewer unless permitted by local authority.

Specified premises include (See the Regulations for exact wording):

- Premises that supply hot food for eating on or off the premises, including where this is just a subsidiary activity.
- Pubs where food is supplied.
- Premises where food is supplied to employees.
- Hotels, guest houses, and hostels with > 4 guest bedrooms.
- Shops or supermarkets selling food, including sandwiches or hot food, including where this is just a subsidiary activity.
- Restaurants, cafés, bistros, wine bars, etc. where food is prepared on the premises.
- Hospitals, nursing homes, etc., where food is prepared on the premises.
- Schools, colleges, higher level institutions, training centres, etc., where food is prepared on the premises.
- State buildings where food is prepared on the premises, including prisons, barracks, government departments, local authorities, etc.
- Stations, airports, ports, harbours and marinas where food waste is unloaded.

In addition, organisers of trade shows, exhibitions and events where food is supplied must prepare plans before and reports after the event, on the provisions made to meet these Regulations.

*Waste Management (Food Waste) Regulations 2009 (S.I. No. 508 of 2009).