

Proposed Waste Collection and Disposal Arrangements for UC Kitchen Café

Effective waste collection and disposal are critical components of the food safety management system at UC Kitchen Café. Proper waste handling ensures that potential foodborne hazards are minimized, contamination risks are controlled, and the café complies with health and safety regulations. The following describes the proposed waste collection and disposal arrangements, including strategies for waste segregation, storage, collection, and disposal, as well as measures for minimising environmental impact.

1. Types of Waste Generated at UC Kitchen Café

At UC Kitchen Café, different types of waste are produced throughout daily operations. These include:

- **Food Waste:** This includes food scraps, peelings, trimmings, spoiled food, and leftovers from food preparation, cooking, and customer dining.
- **Packaging Waste:** This includes packaging materials such as plastic wrappers, cardboard, glass, metal cans, and plastic containers used for food and ingredient delivery or takeout.
- **Non-Food Waste:** Includes general waste, broken equipment, cleaning materials (e.g., empty chemical containers), and non-recyclable materials.
- **Hazardous Waste:** Includes cleaning chemicals, oils, and any other hazardous materials that may be used or discarded in the kitchen (e.g., used oil from fryers, cleaning agents).
- **Recyclable Waste:** Includes recyclable materials like paper, cardboard, glass, and certain plastics that can be sent to recycling facilities.

2. Waste Segregation

Effective waste segregation is essential to minimize cross-contamination and ensure proper disposal of different types of waste. Waste will be segregated into distinct categories, and color-coded bins will be used throughout the café for easy identification and proper disposal.

2.1. Waste Segregation Guidelines:

- **Food Waste:**
 - **Bin Type:** Green bins with clear signage indicating “Food Waste.”
 - **Storage:** Stored separately from other types of waste in a well-ventilated area to minimise odors and prevent contamination. A dedicated waste collection container for food waste will be kept in the kitchen for easy disposal of food scraps.
 - **Collection:** Collected daily or more frequently, depending on volume, to prevent overflow and maintain cleanliness.
- **Packaging Waste:**
 - **Bin Type:** Blue bins for recyclable packaging waste, such as cardboard, glass, and plastic bottles.

- **Storage:** Packaging waste will be stored in a designated dry area away from food prep areas to prevent contamination.
 - **Collection:** Packaging waste will be collected weekly and stored in bins until they are ready to be taken to the appropriate recycling facility or waste contractor.
 - **General Waste (Non-Recyclable):**
 - **Bin Type:** Black bins for general, non-recyclable waste.
 - **Storage:** Waste materials like broken equipment, disposable gloves, and other non-recyclable materials will be disposed of in these bins. This waste will be collected and stored in a clean, dry area until removed.
 - **Hazardous Waste:**
 - **Bin Type:** Red bins specifically marked for hazardous waste, such as used oils, cleaning chemicals, and other dangerous substances.
 - **Storage:** Hazardous waste will be stored in a safe and secure area, away from food storage and preparation areas. Waste will be handled in compliance with UK environmental regulations and may require specialized disposal services.
-

3. Waste Collection and Storage

The proper storage of waste is essential to ensure hygiene, minimise odors, and prevent pest attraction. Waste will be stored in secure and hygienic conditions until it is collected or disposed of.

3.1. Waste Collection Process:

- **Internal Collection:**
 - Staff will be trained to dispose of waste promptly in the correct bins after each food preparation session. All waste containers will be lined with appropriate waste bags (e.g., biodegradable liners for food waste) to contain waste securely.
 - Waste will be transported from the kitchen and food service areas to the waste storage area or external waste bins using food-safe, leak-proof containers. This minimises contamination during the waste transfer process.
- **Bin Cleaning:**
 - All waste bins (internal and external) will be cleaned and sanitised regularly to prevent odors and contamination. Bins used for food waste will be cleaned daily, while general waste bins will be cleaned on a weekly basis.
 - Bins will be checked regularly for any leaks, damage, or odors. Any defective bins will be replaced immediately.

3.2. Waste Storage Areas:

- **Designated Waste Area:** The waste storage area will be clearly marked, located away from food preparation and dining areas, and designed to

prevent contamination. The area will be kept well-ventilated, secure, and easily accessible for the waste collection service.

- **Waste Segregation Containers:** Each waste type will have its own container within the designated storage area to ensure continued segregation before external collection. Containers will be clearly labeled according to the waste type they contain (e.g., “Food Waste,” “Recyclable Materials,” “Hazardous Waste”).

4. Waste Disposal Arrangements

4.1. Waste Collection Service:

UC Kitchen Café will work with a licensed waste management company to ensure the safe and timely collection of waste. The waste management company will provide regular waste removal services based on the volume of waste generated.

- **Food Waste Collection:** Food waste will be collected daily or at least twice a week, depending on the volume of waste. The waste contractor will take the food waste to an appropriate composting or anaerobic digestion facility.
- **Recyclable Waste Collection:** Recyclable materials will be collected once a week. The recycling contractor will take the materials to a local recycling facility for processing.
- **General Waste Collection:** Non-recyclable waste will be collected weekly or as required.
- **Hazardous Waste Collection:** Hazardous waste (such as used oil or chemical containers) will be collected by a licensed specialist waste disposal company, as required by environmental regulations. Disposal of hazardous waste will be done safely and in compliance with UK law.

4.2. Compliance with Regulations:

All waste management and disposal practices will comply with the UK Waste (England and Wales) Regulations, and relevant guidelines issued by the Environment Agency (EA). The café will ensure that it adheres to waste management regulations, including:

- Proper waste segregation
- Storage and disposal in compliance with environmental standards
- Documentation of waste disposal for auditing purposes

5. Staff Training and Responsibilities

- **Training for Staff:** All kitchen and front-of-house staff will be trained in proper waste segregation and disposal procedures. Training will focus on minimising contamination risks and maintaining a clean environment in both customer-facing and back-of-house areas.
- **Designated Waste Manager:** A designated staff member (often the kitchen manager) will be responsible for overseeing waste collection and disposal, ensuring all procedures are followed, and maintaining waste records for auditing purposes.

6. Minimising Waste Production

In addition to proper waste collection and disposal, UC Kitchen Café will adopt measures to reduce waste production in the first place. This can include:

- **Menu Planning:** Careful menu planning and portion control to reduce food waste.
- **Recycling Initiatives:** Encouraging the use of reusable packaging, minimising single-use plastic, and investing in more sustainable alternatives.
- **Composting:** Where feasible, composting food waste to be used in local community gardens or farms (in line with local regulations).

Conclusion

The proposed waste collection and disposal arrangements at UC Kitchen Café are designed to ensure that all waste is segregated, stored, and disposed of properly to maintain food safety standards, protect the environment, and comply with UK regulations. By implementing these comprehensive waste management practices, UC Kitchen Café will minimise the risk of contamination, improve operational efficiency, and contribute to environmental sustainability.

Proposed Waste Collection and Disposal Arrangements Created By
Ali Boksh on behalf of UC Kitchen & Urban Circle Newport
November 2024