

# Recycling and waste made easy



## Tips for food businesses

Reduce your waste and recycle more to save money and help the environment



### Take action

#### RECYCLING

- Provide adequate recycling bins and encourage your staff and customers to recycle.
- Place the correct sized recycling bin outside your business with clear signage about what can go into it.
- Put all recyclables in the recycling bin. Research shows that the typical garbage bin contains 20% of material that could be recycled.
- Put up signs encouraging staff and patrons to recycle their packaging.
- Provide reusable cutlery and crockery for customers who eat in.
- Use reusable condiment and sugar containers rather than sachets.
- Provide windproof ashtrays.
- Collect used cooking oil in containers and organise for it to be picked up by a specialist company that recycles it into bio diesel to be re-used.

#### BUSINESS PRACTICES

- Purchase products on a sale or return basis.
- Reduce prices to ensure you don't get caught with unsold stock.
- Ensure your printers are set to default to print on both sides.
- Communicate and store more information electronically.
- Have a look around once or twice a day and pick up any litter.
- Clean up tables and surrounding areas regularly, particularly on windy day.
- Clean your grease traps every three months so the pipes don't get blocked resulting in expensive repair bills and damage to the environment.



### Make changes

#### RECYCLING

- Use commercial food organics collections for both fruit and vegetable waste, as well as for bones. Separate collections for food waste, which goes to composting, are available from K&S Environment, phone 9551 7833 and Veolia, phone 132 955.
- Choose suppliers who provide reusable containers for packaging.
- Use resealable and reusable containers to store food overnight rather than cling wrap and aluminium foil. Remember that aluminium foil can be recycled. Scrunching the foil into a ball makes it easier for the machinery to recognise it.

#### BUSINESS PRACTICES

- Prepare or display only what you need. If you're worried about running out of food, prepare more non-perishable items that will last overnight.
- Ask your suppliers if they can reduce the amount of packaging they provide.
- Upgrade your stock flow and ordering management to reduce excess stock.
- Improve storage and refrigeration of perishable goods, including off site preparation where appropriate.
- Make sure that the product and portion size is appropriate to avoid leftovers, or offer a variety of options for portion sizes to reduce waste.
- Educate staff to ask customers if a bag or receipt is required.
- Approach delivery drivers to take back packaging or use suppliers and couriers who will.
- Investigate reusable freight packaging options with your regular suppliers.
- If your business disposes of trade waste, you must have a trade waste agreement with City West Water. Visit [www.citywestwater.com.au](http://www.citywestwater.com.au) for further information



### Work together

- Partner with local businesses, community gardens or primary schools to compost fruit and vegetable waste.
- Partner with food rescue organisations to provide left over food to those in need, to customers or community groups.
- Investigate returning unsold products to your supplier.
- Have a chat with your neighbours about reducing litter in the area.
- Lead the way by starting a clean-up group on your street

#### COMPANIES THAT COLLECT AND RECYCLE COOKING OIL

Cookers	1300 88 22 99
Greenlife Oil	9310 7955
Waste Liquid Services	0433 116 768
Argus	1300 732 925
Eastern Liquid	1300 723 988
The Oil Man Jim:	0422 839 415



### Keep informed

- See Yarra's A-Z guide of recycling at <http://www.yarracity.vic.gov.au/Services/Waste-Services/A-Z-Waste-Guide/>
- Use Council recycling services (you are entitled to 2 x 240 litre bins) or the council provided drop off points in your local area.



For further information on business recycling visit [www.businessrecycling.com.au](http://www.businessrecycling.com.au) and Yarra's website [www.yarracity.vic.gov.au/Services/Waste-Services/Business-Collection-Service](http://www.yarracity.vic.gov.au/Services/Waste-Services/Business-Collection-Service)

Yarra Council helping to make your business more sustainable

[www.yarracity.vic.gov.au](http://www.yarracity.vic.gov.au)