



Food Waste Regulations

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Dealing with food waste is nothing new !



Food Waste Management Over the Years

- Up to 2001 – **Separating food waste** by catering facilities and sending it to local Swill man to feed to pigs
- 2001- Food and Mouth – practice banned
- Catering facilities then sent it to landfill
- 2010 – Food Waste Regs –**separating food waste** & recycling it (composting, rendering, pet food etc)



Know Your Waste !!

Starting Point: Find out what you're wasting...

How much waste you generate

Its cost



Estimate How Much Food Waste You Produce

For 1 week - Separate out food waste from general waste and put into a separate bin

Weight the bins to estimate the food waste per year



Cost of Food Waste

DISPOSAL COST

From your estimate on food waste generated in typical week by cost to dispose

FRESH FOOD COST

Average cost of ingredients from a sample of invoices

STAFF COST

Preparation of food & dealing with food thrown out



Cost of Food Waste

Every tonne of food waste costs €2,000

- Purchase of **raw Ingredients**
- Cost of **transporting food**
- Cost of **storage**
- Cost of **food preparation and cooking (staff & energy cost)**
- Cost of **waste disposal**



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Food Waste Prevention

Purchasing

Storage

Cooking

e.g. portion control



EPA – Less Food Waste- More Profit



Why ? Food Waste Regs



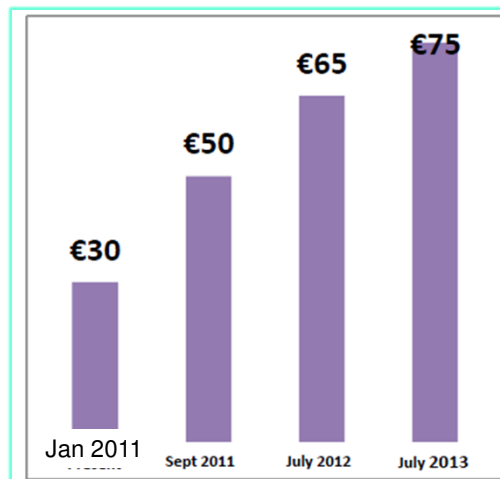
- Help Ireland meet its obligations under the EU Landfill Directive
- If we don't divert food waste from landfill- potential fines (millions) from European Commission
- Next deadlines in 2013 & 2016



Avoiding the Landfill Levy

Cré Survey:

- tonnes diverted to compost plants in 2011
- **Est. €930,000** landfill levy avoided



Summary of Food Waste Regs

From 1 July 2010

**all prescribed
businesses must
segregate food waste
& ensure that it is
recycled**



STATUTORY INSTRUMENTS.

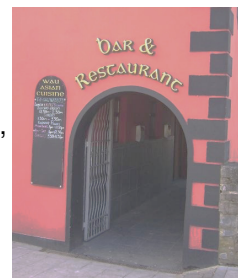
S.I. No. 508 of 2009

WASTE MANAGEMENT (FOOD WASTE) REGULATIONS 2009



Who Does it Apply to?- Food Producers

- A restaurant, café, bistro, wine bar or other similar premises where food is prepared on the premises.
- Shops and supermarkets,
- Public houses,
- State and local authority buildings,
- Canteens in office buildings and on construction sites,
- Hotels, B&Bs and guest houses,
- Hospitals and nursing homes,
- Schools, colleges, railway stations and airports.
- Trade shows, exhibitions, music concerts and other similar public events



Exemption for Small Waste Producers– 50kg

- If you produce less than 50kg of food waste per week, you can get an exemption from the regs until July 2011
- **But.... You have to write to the local authority immediately to get this exemption**



Food Producer Duties

- Food waste is segregated
- Kept separate from non biodegradable materials, other waste and contaminants
- Disposed to landfill by the waste producer/collector
- Conditions of collection permits, licenses/permits/certificate of registration & by-laws must be adhered to



Food Producer Obligations



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Types of Bins & Sizes



From the left: 25 litre caddy bucket, 120 litre bin, 140 litre bin and a 240 litre bin.

240 litre should only be used for light bulky food waste such as bread

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Food Producer Duties

Once segregated, the food waste must be:

- a. Collected by waste collector and taken to a “food waste recycling plant” (e.g. composting plant)
- b. Treated on site (e.g. composting unit)
- c. Taken directly by the food producer to a food waste recycling plant



In Sink Macerators

Where there is a brown bin service available:

- Food waste cannot be disposed from a macerator into the sewer system, irrespective when allowed under a discharge licence



Enforcement & Compliance

- Enforced by each local authority
- Non compliance is an offence
- €3,000 (max) at District court or 12 months in Prison (or both)



All Businesses – Overall Compliance Reporting

Local authority may contact business for:

Food Waste Management Implementation Report

- Prepared by competent person

Annual Environmental Report

- Annual report on food waste management



Common FAQ's

Q. Can I use a macerartor?

A. No

Q. Can I feed food waste to dogs?

A. No.

Q. Who is responsible- the owner or tenant?

A. Both

Q. Who is a competent person in relation to the preparation of food waste management plan or a food waste implementation report?

A. Essentially a suitably qualified person with the relevant experience, training and/ or educational qualification.

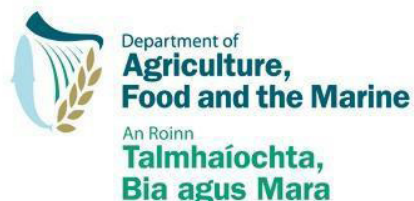


No Feeding Food Waste to Pigs

Not allowed to feed food waste to farmer animals

- – e.g. pigs

A person found guilty of such an offence is liable to a fine of **€250,000** or **3 years in prison or both.**



Tips for Negotiating a Contract

- Shop around for the most economical collector
- Pay by weight
- Check you waste bills and be familiar with how much waste you create and the cost of your waste bills.
- Service contract – the frequency of the collection and whether containers/bins are supplied
- Service logistics – ask the recycling waste contractor to visit your premises to review your needs
- Renegotiate your waste disposal contract



Best Practice Tips Using a Brown Bin

- Provide **food waste only bins** clearly labelled as “food waste only”
- **Tell staff** to put food waste into the food waste only bins
- **Check for any food in the general rubbish bins** and talk to staff about making sure this goes into the “food waste only” bins
- **Check for any rubbish or recyclables in the ‘food waste only’ collection bins**, and talk to staff about making sure these materials are put into the correct bins
- **Inspect the food waste only bins** on a daily basis before they are emptied
- **Remove any contaminants** such as cardboard boxes, polystyrene crates, plastic drink containers, food packaging etc
- **Wash out the food waste only bins** and return them to the kitchen staff. The use of compostable bin bags can significantly reduce cleaning effort required. Ensure that bin liners used meet European compostable standards EN 13432
- Your Environmental Health Officer will also provide advise



Other Resources

www.greenbusiness.ie –waste audits

www.ghaward.ie- certification



Booklets:

“Calling Time on Waste”

“Less Food Waste-More Profit”



Summary

- Know your waste !
- Prevent food waste
- Food waste must be segregated
 - treated on site
 - Use a brown bin collector
 - or bring directly to food waste recycling plant

Foodwaste.ie is an initiative of the Department of Environment and Cré.



New Household Food Waste Regs

- Final stages of preparation
- Households will be required to participate in a separate collection of organics when availing of a collection service, or demonstrate the appropriate management of such material, (e.g. home composting).
- Begins within population centres of a given size and will be introduced on a phased basis over a 4 year period, beginning with larger population centres.

