

 <b>West Lothian Council</b>	<b>Environmental Health</b>		<b>SUBJECT: Dealing with waste from food businesses</b>
	✓	Food Safety/Food Hygiene	<b>NUMBER: FH31</b>
<b>Revised: 3/05/16</b>		Health & Safety	
<b>Status: TRADE ADVICE</b>	✓	Public Health	<b>KEYWORDS:</b> waste (scotland) regulations; zero waste; recycling; waste oil and fat; SEPA
		Pollution Control	
		Pest Control/Dog Warden	

## Information Sheet FH31

### Guidance on dealing with waste from food businesses

#### Waste Management in Food Businesses

Food business operators in West Lothian must ensure that they manage and dispose of their waste responsibly. The legislation regarding waste has changed to ensure that businesses are managing resources more effectively and are minimising the impact their waste has on the environment.

#### Reduce Waste

Businesses are encouraged to reduce the amount of waste they generate. Food business operators should examine how waste is generated in their business and where possible identify and implement waste reduction measures. Reducing waste will save the business money.

#### Waste Contractors

Food business operators are encouraged to discuss their waste requirements with their waste contractor.

Waste must only be uplifted by a waste carrier registered with the Scottish Environmental Protection Agency (SEPA). Food business operators must check the carrier they are using is a registered carrier. Waste contractors should provide food businesses with written proof that they are a registered carrier. The waste carrier must provide waste transfer notes for every waste collection. Food business operators should retain these waste transfer notes to prove their waste has been collected by a registered carrier.

Environmental Health Officers may request to view waste transfer notes as part of a routine visit to a food business.

Food waste and other waste must not be allowed to collect in food preparation or storage areas. External waste bins must be fitted with a lid to prevent or reduce the attraction of vermin. Bins must be kept clean.

## **Recycling**

The Waste (Scotland) Regulations 2012 make it a legal requirement for food businesses to take all reasonable steps to recycle waste. Dry recyclable materials such as glass, metals, plastics, paper and cardboard should be segregated from other waste and collected separately for recycling.

Some food businesses are required to recycle food waste and therefore have separate collections for food waste. If you consistently produce 50kg or more of food waste per week you must present your food waste for a separate collection. As a rough guide a 120 litre bin will hold around 60kg of food waste, therefore if you fill or come close to filling a 120 litre bin each week you will need to segregate your food waste.

Rural food businesses are exempt from the requirement to present food waste separately. To check if your business is a rural food business use the link below to access the postcode checker <http://www.zerowastescotland.org.uk/RuralPostcodeSearch>

On 1<sup>st</sup> January 2016 the requirement to separate food waste is now extended to all food businesses that produce more than 5kg of food waste each week.

## **Waste Oil and Fats**

Many food businesses use cooking oil as part of the cooking process. It can also be produced because of cooking.

Waste oil cannot be poured down the drain as it blocks them and is illegal. Waste oil should not be put out with other refuse for disposal as it causes pollution problems.

Specialist companies collect waste oil for re-processing and contact details may be found online\*:

Always obtain a waste transfer note for any collection. Ensure the waste carrier you use is registered with SEPA.

If the type of food or style of cooking in the food business make it likely that oil or fat could enter the drainage system the business should install a grease trap to reduce or prevent oil or fat entering the drainage system.

Food waste disposers (i.e. macerators) cannot be used to discharge food waste to a drain or sewer.

## **Further Information**

Further information is available from zero waste and SEPA websites

<http://www.zerowastescotland.org.uk/>

<http://www.sepa.org.uk/>

Information on commercial waste services offered by West Lothian Council is available on the West Lothian Council website.

<http://www.westlothian.gov.uk/article/2103/Commercial-Waste-Information>