

Savour Food @tool Bins: The Basics

Waste management is an essential part of good business.
It's good for business and good for your pocket.



1. Should cling film go in the recycling bin?

No, Cling film is almost always contaminated so it needs to go to general waste.



2. Should aluminium foil (tin foil) go in the recycling bin?

If clean, aluminium foil can be recycled. In fact, because of the huge impact of making virgin aluminium, recycling aluminium is an excellent step to take for the environment.



3. Should coffee cups go in the recycling bin?

Despite the recycling logos on many cups, they are not currently recyclable in Ireland so they must go in the general waste or, if they are marked as compostable, the brown bin.



4. Should hard plastic food containers go in the recycling bin?

As long as they are clean, these should be recycled.

Did you know?

While there are broad national guidelines on correct waste management, the fine details vary between waste collectors. Talk to your waste contractor about the specifics of your waste systems and adjust signage accordingly.



6. What waste bins do you have?

Putting all your waste in one bin is the most expensive way to manage waste and probably does not meet with waste management rules. Ideally, you should have at least 3 bins, one for food waste, one for mixed recyclables and one for general waste. Segregating waste like this will reduce your costs.



Did you know?

The average commercial general waste bin is composed of 25% food waste while the average recycling bin contains 5% food.



7. Is there clear signage in place indicating what waste goes into each bin?

Clear signage on all bins will make it easier for everyone to dispose of waste correctly. This reduces mistakes, saves staff time and can reduce your waste bills.



8. Think about the placement of bins inside your premises. Are they well located to encourage correct use?

While one central area for bins has some advantages, having necessary bins close to the relevant area can make it easier for staff to correctly segregate. This is most relevant in a business with a large kitchen. Small station caddies can be a helpful addition to centralised bin set-up.



9. When it comes to emptying the bins, is it clear to everyone what goes where?

Once a bag has been removed from a bin/area it is not always obvious whether it is intended for general waste or recycling. Labelling all bins will make it easier for everyone to dispose of waste correctly. This reduces mistakes, saves staff time and can reduce your waste bills.

Did you know?

A common place where waste management systems fail, especially in larger premises, is discrepancies between the bins inside and those outside.



10. Are staff trained in waste management?

Training and retraining staff in waste management will benefit your business. Make sure everyone is on the same page. Differences in approach can make it frustrating for staff.

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Did you know?

As we become more aware of the environmental impact of our waste, policies on waste segregation are changing. Your waste management company will help you stay updated on best practices.



11. Does your business takes steps to prevent waste occurring in the first place?

While it's important to segregate waste correctly, it's also important to reduce or prevent waste in the first place. There are "no cost" solutions that can cut down on waste. Read about these [here](#).

Did you know?

It doesn't matter if a material is recyclable or compostable, if you can avoid using it in the first place, you will save resources and often save money.



12. Do you measure or record the amount of food that is wasted?

Measuring food waste is the first step to savings. If they're not already, ask your waste contractor to provide food waste weights on your bills. Savour Food can advise you on how to survey food waste weights so you can use the Savour Food calculator to estimate potential savings.

Did you know?

The value of food waste disposed of in a standard brown bin (140 litre slim bin) in the food service industry is €250. This is based on purchasing costs of €3/kg and gives