



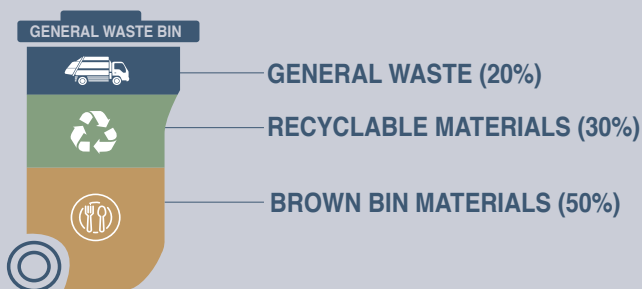
WASTE MANAGEMENT FACT SHEET FOR HOSPITALITY



Waste is not only expensive to have collected, but also represents a waste of valuable resources and supplies which were paid for in the first place. Hospitality businesses can take some simple actions to minimise their costs by preventing waste and correctly segregating what goes into bins.

Use the right bin

Recent EPA research shows that up to 80% of general waste generated in the hospitality sector could be diverted into other bins:



Better waste segregation will reduce waste costs.



Waste Costs

Waste disposal costs vary depending on the bin that materials end up in.

It is important that staff are aware of, and trained, as to what wastes go in which bin.

*Incl. VAT



€160–€240*/t
General Waste



€120–€180*/t
Brown Bin



€0–€160*/t
Recycling

FIRST ACTIONS TO SAVE COSTS

Measure & monitor



Knowing how much waste is generated in your business enables you to benchmark your performance against similar businesses and set targets for improvement. Good benchmarks to measure are *kg of waste/cover* or *kg of waste/sleeper*.

Engage & train staff



As staff manage waste every day, they are best placed to identify improved waste management measures so make sure to engage with them and ask for suggestions. Also, ensure they are trained up on the waste management systems in place.

Waste collection costs



Shop around for your waste management services to get the best prices and ensure that the services match your waste and recycling needs. Ask your waste collector for advice on how to optimise your system in terms of segregation and minimising costs.

Waste management area



A well-organised external waste management area is essential to making sure your segregated wastes are properly managed. Clear and consistent bin signs, with images of the appropriate waste materials make it easier for everyone to dispose of waste correctly.

Use your brown bin



Food waste is a major issue for the hospitality sector. As well as direct disposal costs, it reflects wasted money on food purchasing and wasted time on preparation. Using a brown bin (as required by law) allows you to see what's being wasted and the data from bills can be used to target actions and reduce costs. For more, see our food waste fact sheet.



Get a Resource Efficiency score for your company and a tailored Action Plan with TREE, our online assessment tool.



WASTE MANAGEMENT FACT SHEET FOR HOSPITALITY



MORE ACTIONS TO SAVE COSTS

Bin the black bag



Using clear or colour-coded bags will help ensure that the appropriate waste ends up in the correct bins in the waste management area.

Packaging

Ask your suppliers to provide deliveries in reusable crates which will reduce the amount of packaging you need to manage. Also, ensure all packaging supplied is recyclable.



Bulky waste

Baling cardboard and plastic wrapping can reduce waste management costs. As these materials have value, especially when baled, you may receive payment for them or collection may be free of charge.



Conscious Cup



Reusable cups are an important waste prevention measure. **Check out** how some businesses are now providing contactless coffee.

Change bin systems



Space can be tight in the hospitality sector so review the types, sizes and placement of bins inside your premises. Improving this and using clear and consistent bin signs will improve how your waste is managed.

MOST FAVOURED

Waste Prevention

Reuse

Recycling

Other Recovery

Disposal

LEAST FAVOURED

SUCCESS STORIES

A Cork restaurant
**REDUCED WASTE
MANAGEMENT COSTS BY
50%**



This restaurant was sending 80% of its waste to landfill and paying high waste bills. The solution was simple and effective: divert waste away from the expensive general waste bin by ordering extra recycling bins, and a brown food waste bin.

A Galway hotel
**REDUCED WASTE
MANAGEMENT COSTS BY
20%**



By shopping around, the hotel found a new waste contractor that also offered a better service in terms of reporting and recycling. This allowed the business to better measure and monitor waste.



Know the Waste Hierarchy

Always consider, can the waste be prevented in any way? If not, can it be reused or recycled? Disposal should be the last resort.

Useful links



- [National Waste Prevention Programme](#)
- [Irish Hotels Federation Sustainability Initiative](#)

This fact sheet was produced by:

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