

# *Waste Management Plan*

## *Jagga Daku*

*123 Oxford Street, Leederville, WA 6007*



Prepared by:



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## 1. Introduction

The purpose of this Waste Management Plan is to provide a compliant waste management system and recycling process that demonstrates industry best practice and produces environmentally sustainable solutions. The plan is designed to be responsive to business demand, resulting in improved solutions, while providing better resource utilization and eliminating potential OH&S issues. The implementation of a sustainable supply chain also has tangible benefits such as better employee morale, community goodwill, cost benefits and customer loyalty. This Waste Management Plan forms the cornerstone of waste management and helps to future proof the waste management of Jagga Daku.

Food and beverages at the hotel will be procured, prepared and dispensed off in accordance with the following legislation:

- Food Act 2008
- Food Regulations 2009
- Food Safety Standards (Chapter 3)

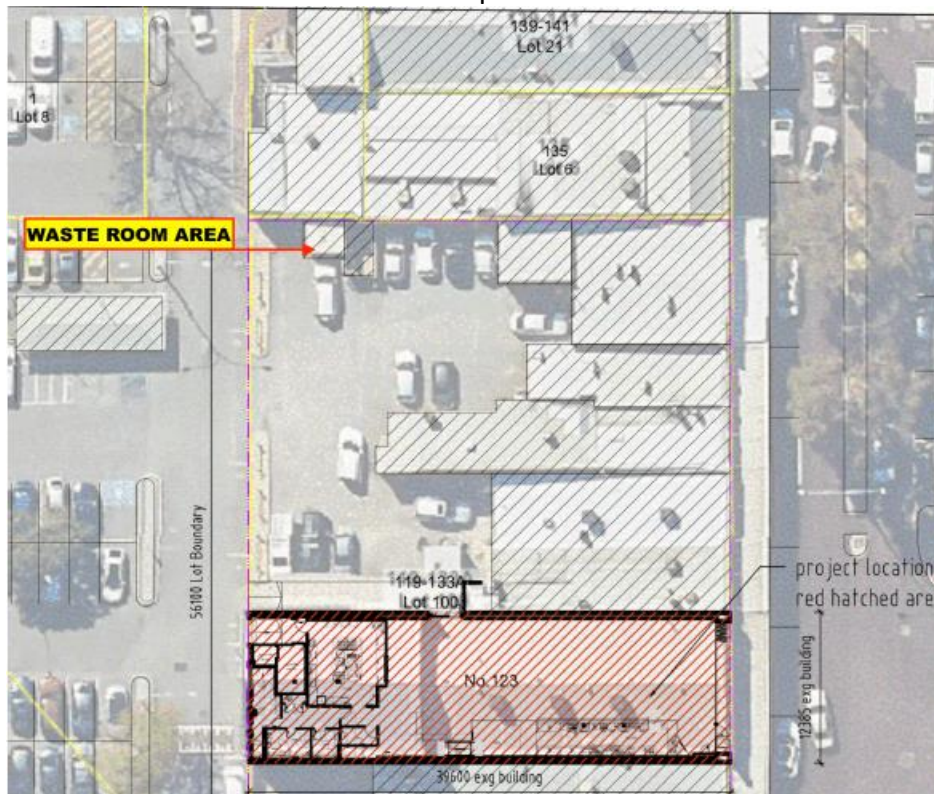
Australian Standard (AS4674 – 2004) has been followed in the design of the food premises.

## 2. Objective

The objective of this plan is to ensure that Waste Management is undertaken effectively, efficiently, safely and sustainably.

## 3. Location of Bins.

The bins will be placed at the rear of the premises in a screened and secure service yard and are accessible via the rear car park.



#### 4. **Bin Storage**

The bin store area has been designed to host two (2) 240L General Waste Bins and one (1) 240L Co-Mingled Recycle Bin, including the minimum required clearances of 50mm on each side of each bin.

The storage area is 12.25m<sup>2</sup>. The Waste Management Plan has outlined how the Operator will manage the waste from the premises however, the space allows the flexibility to increase bin numbers and increase capacity if required. The focus of the operation will be to minimise food waste.

#### **Bin Quantity and Type of Waste**

	<b>240L</b>	<b>660L</b>	<b>1100L</b>
Height:	1060mm	1200mm	1330mm
Depth:	730mm	770mm	1070mm
Width:	585mm	1360mm	1240mm

#### 5. **Waste Generation**

The Operator is an experienced operator of food and beverage premises in WA, including premises of a similar size and manner of trade to that proposed at Jagga Daku.

The waste calculations for this site are based on the Operator's experience and projections, and the fact that:

- Tap beer will be available, reducing the need for can and bottle recycling.
- Menu items will use similar ingredients, reducing the food waste from the kitchen.
- Chutneys and other condiments will be made on site, reducing the need for the disposal of jars and plastic tubs.

Regardless of the above processes to reduce waste, Jagga Daku will generate a range of waste products to be disposed of. These will generally fall into one (1) of two (2) categories. Please find the categories listed below:

<b>TYPE OF WASTE</b>	<b>METHOD OF DISPOSAL</b>	<b>FREQUENCY OF COLLECTION</b>
General Waste	Red lid bins by private contractor	Twice weekly – more in peak periods.
Recycling	Yellow lid bins by private contractor.	Twice weekly - more in peak periods.

The volume of waste to be disposed of has also considered the "WALGA Commercial and Industrial Waste Management Plan Guidelines" for a Hotel – Bar and Dining area.

The table in the WALGA publication states that for a Bar and Dining area at a hotel premises, the general waste generated would be 50L per 100m<sup>2</sup> of floor area.

Jagga Daku contains approximately 251m<sup>2</sup> of bar and dining area, and accordingly it can be estimated that the premises will generate approx. 125L of general waste per day.

Accordingly, the general waste bins will be collected every second day, which will ensure that the 2 x general waste bins and 1 x co-mingled recycling bin will have ample space for the waste generated at the premises.

The Waste Management requirements for Jagga Daku also takes into consideration the following industry practises to minimise waste:

- Most base-produce purchased in valued added (e.g. vegetables peeled and pre-cut),
- Most menu items purchased portion controlled: (e.g. steaks, diced meat etc),
- Just in time ordering,
- Standardised recipes,
- Strict portion control with the use of 'gold standards',
- All waste monitored, and
- Potential use of a 'food digester' on site in the future.

Given the above calculation, the premises will ensure that adequate general waste receptacles are provided to cater to the requirements of the premises.

**By Private Waste Removal Contractor**

- 2 x 240L General Waste Bin (by private waste removal contractor)
- 1 x 240L Co-mingled Recycling Bin (by private waste removal contractor)

The bins will be emptied twice weekly, and more regularly during peak periods.

General Waste bins have red lids, and Co-Mingled Recycling bins have yellow lids:



The recyclable materials will be separated and compacted to reduce any impact on the environment.

**6. Waste Bin Enclosure**

The bin storage area has been designed with a size suitable to service the proposed Jagga Daku and has been approved for the storage of bins by the City of Vincent.

The approved bin area is:

- (i) surrounded by a 1.8-metre-high minimum wall with a lockable door;

- (ii) provided with 75mm minimum thickness concrete floors grading to a 100mm industrial floor waste, with a hose cock to enable both bins and bin storage area to be washed out; and
- (iii) provided with internal walls that are cement rendered (solid and impervious) to enable easy cleaning.

The bin storage area be retained and maintained in good condition for the duration of the operation of Jagga Daku.

**7. *Management of the Bins.***

- The bins will be kept in an enclosure and only taken outside of said enclosure to be collected.
- The bins will be well maintained at all times.
- A tap with running water, hose attachment and drain are available for cleaning of the bins.
- The bins will be hosed down periodically to ensure cleanliness at all times.
- The premises will have a regular Pest Control preventative maintenance program.

**8. *Waste Collection Procedure***

Waste bin area will be the dedicated enclosed bin area at the rear of the tenancy.

- The Bins will be stored in the designated bin area.
- The bin area is fully enclosed.
- The bins are clearly identifiable by coloured lids.
- The bin area has natural air flow to permit ventilation.
- Bins emptied twice weekly.
- Waste collection drivers will leave vehicles and collect waste in a manner that is safe.

**9. *Managing Waste Spill***

According to a waste management plan prepared by the preferred waste contractor, incidents of waste spill are to be managed as follows:

**Water Spill within Building Perimeter:**

- A. Prevent the spill from escaping into immediate environment
- B. Prevent the spill from escaping into immediate environment – bund spills to prevent flowing into storm water drains or onto land. Enclose or cover litter to prevent wind blowing litter into the environment.
- C. Take action to stop further spilling / leakage if safe to do so. Use appropriate PPE if required to handle waste or waste equipment.
- D. Notify reporting manager within the waste company and building facilities manager immediately.
- E. Secure area to prevent access by public.
- F. Await further direction from reporting manager and / or building facilities manager.

**Waste spill after waste leaves site:**

- A. Contractor to follow their spills procedure to limit environmental impacts.

- B. Contractor to comply with any corporate reporting / response procedures.
- C. Contractor to comply with any regulatory reporting procedures.
- D. Contractor to notify building facilities manager by email with 24 hours of the spill occurring.

Staff and contractors need to strictly follow this Waste Management Plan.

Thank you for your attention and adherence to the plan.

**The Management**  
**Jagga Daku**