



# Commercial Brown Bin Factsheet

## Questions to Ask a Brown Bin Collector

You should consider the following key questions in procuring a brown bin collector suitable for your business's recycling needs:

- ▲ Does the brown bin collector have a waste collection permit to collect food waste? If yes, ask for a copy and check the appendices to ensure they are permitted to collect food waste.
- ▲ Does the brown bin collector have a copy of the animal by-product licence of the food waste recycling plant where the food waste will end up at? If yes, ask for a copy.
- ▲ Does the brown bin collector bring the food waste to a food waste recycling plant? If yes, ask for a copy of the waste licence or waste permit for the facility
- ▲ Does the brown bin collector cater for the size of your business? i.e. is the service offered on an 'on demand basis' or are collections scheduled?
- ▲ How are the collections charged? Is there a fee each time the container/bin is emptied? Is it charged by weight?
- ▲ How will your food waste be collected?
- ▲ Will the brown bin collector carry out a site audit to assess your needs i.e. how many bins you require?
- ▲ Will the brown bin collector help train your staff on how to separate food waste and use the brown bin service?
- ▲ Will your brown bin collector provide you with compostable bags in order to keep the bins clean?
- ▲ Will the brown bin collector provide you with reports on quantities of food waste collected?

## Tips for Negotiating a Contract with a Brown Bin Collector

The starting point is to work out how much food waste your business produces, only then can you identify opportunities for your business to benefit from improved on-site management of your food waste. Keep a record of the volumes of waste you generate. This allows you to measure the improvements you make, and also to make better business decisions on waste reduction options for the future.

- ▲ Shop around for the most economical brown bin waste collector.
- ▲ Refuse collection contracts are often based on the number of bin lifts carried out, regardless of the weight of waste in each bin. This may not be the most economical mode of collection, with a pay-by-weight approach offering appreciable cost savings.

- ▲ Check your waste bills and be familiar with how much waste you create and its cost to dispose/recycle.
- ▲ The service contract – find out what contract period is required and the service details i.e. the frequency of the collection and whether containers/bins are supplied. There may be an opportunity to negotiate the frequency of collections in the contract as the recycling scheme develops.
- ▲ Service logistics – ask the brown bin collector to visit your premises to review your needs i.e. that the material identified for recycling is appropriate, what containers/bins should be used and if there are any issues with collection access. This initial assessment will determine what type of service can be provided for your business needs.
- ▲ Recycling is a cost-effective method of dealing with your food waste. In many cases, businesses have saved money on general waste services by introducing a food waste recycling scheme. Because by removing the heavy wet food waste from your general waste, you leave less waste and have a lighter landfill bin. As a result you may be able to renegotiate your waste disposal contract, so that you receive less general waste collections and therefore save money!
- ▲ Buildings which contain sub-contracted units/shops – make sure the tenancy agreement has conditions that the tenants are responsible for the waste they generate and are charged accordingly.

## Types of Collection Bins

The picture below shows bins of different sizes which are recommended for collecting food waste. From the left: 25 litre caddy bucket, 120 litre bin, 140 litre bin and a 240 litre bin.

Food waste can be very heavy, with a range of cooked food weighting almost a kilogram per litre. This would make a full bin far too heavy to safely carry, or to lift into a high skip. Different types and sizes of bins can make work easier, more efficient and can reduce risk of manual handling injury.

Bins such as a 240 litre bin or higher should not be used as the weight of food waste in them is too heavy and health and safety becomes an issue.



A 240 litre should only be used for light bulky food waste such as bread from a supermarket. If you are using a 240 litre bin please ensure health and safety procedures are complied with e.g. bin is not overfilled or too heavy to move.

## Best Practice Tips for Using a Brown Bin in a Kitchen

- ▲ Provide food waste only bins and ensure they are 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 bags used meet European compostable standards EN 13432
- ▲ Your Environmental Health Officer will also provide advise

## List of Food Waste in a Brown Bin

This list has been prepared for premises specified in the New Food Waste Regulation. This is not an exhaustive list. This list applies to the following businesses and organisations: hot food outlets, public houses, canteens, guest houses, B&Bs, hotels, restaurants, cafes, bistros, wine bars, state and local authority buildings, hospitals, nursing homes, education sector (schools, colleges, training centres, universities), stations (airports, ports, harbours and marinas). This food waste can go to the following food waste recycling plants- composting, anaerobic digestion & rendering.

### Examples of Food Waste that Can Go into a Brown Bin:

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| <ul style="list-style-type: none"> <li>▲ Food scraps (including cooked/uncooked meat, fish &amp; poultry)</li> <li>▲ Shellfish &amp; bones</li> <li>▲ Eggs, egg shells &amp; egg boxes</li> <li>▲ Dairy products (cheese, yoghurt etc)</li> <li>▲ Soups &amp; sauces</li> <li>▲ Table and plate scrapings</li> <li>▲ Fruit</li> <li>▲ Vegetables</li> </ul> | <ul style="list-style-type: none"> <li>▲ Breads, cereals, pasta, dough &amp; rice</li> <li>▲ Tea bags, coffee grinds &amp; paper filters</li> <li>▲ Cakes &amp; biscuits</li> <li>▲ Food soiled paper napkins &amp; paper towels</li> <li>▲ Food soiled paper wet cardboard &amp; paper (no plastic coated paper)</li> <li>▲ Certified compostable plates, cups &amp; utensils meeting standard EN 13432</li> </ul> |
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## Shop and Supermarket Food Waste

### Butcher Counter Waste

All the raw meat and fish produced at the butcher’s counter can only be processed by rendering and petfood plants.



### Supermarket/Shop Aisle Food Waste

It is recommended that the packaging be removed from food waste that originates from fridges (e.g. out of date meat products, cheese etc), freezers (e.g. pizzas etc) and shelves (bread, tinned/ packaged products) before placing into a brown bin. This food waste can go to composting plants, anaerobic digestion plants, rendering and petfood plants.



### Guidance

The website [www.foodwaste.ie](http://www.foodwaste.ie) contains further information about the Food Waste Regulations. If you are a waste collector and would like to learn more about brown bin schemes or the animal by- product regulations, please contact Cré at t: 086-8129260 or e: [info@cre.ie](mailto:info@cre.ie)

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