

## How to?



## 4) Ensure correct waste control procedures

### Why is this important?

Ensuring that an efficient and effective waste control system is in operation in a kitchen is an essential required for ensuring complete hygiene and that legal requirements for cleanliness can be met.

### What to do?

#### Inside the kitchen

Ensure that a sufficient number of covered bins or other waste receptacles are available.

Bins, etc. must be taken to the external refuse store when full and at the end of each session.

Contents of internal refuse stores must be moved outside at the end of each day.

Ensure that waste oil is stored in drums ready for collection.

#### Outside of the kitchen

Yards and other refuse storage areas should be washed down weekly, or as necessary.

Refuse containers must be pest-proof, covered bins or skips with sufficient capacity to contain all the refuse produced.

**Lids or covers of refuse containers must always be in place.**

Cardboard and other bulky waste should be broken flat to reduce volume.

Refuse must not be stored in unsuitable containers.

All refuse collectors, including those companies removing waste oil and food for recycling, must be licensed.

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## 4) Ensure correct waste control procedures

### **Check your understanding by:**

When should waste be removed from the kitchen?

How often should external yard areas be cleaned down?

What condition should internal bins be in at the end of a shift/session?

How should waste oil be stored and disposed off?

### **You can tell it's correct if:**

Waste is contained and there is no excessive build up of this.

All internal bins are empty at the end of a shift.

Cardboard boxes etc. are crushed.

External bin areas are as clean as possible.

### **Hints and tips:**

Remove waste whenever possible to avoid build up and it presenting a large 'task' all at one time.

Always 'Clean as you go', for example if the top of a bin gets dirty.