

Waste Management Plan

Prepared by: Clair Davison

Accompanying a development application for

**Proposed change of use to
permit business catering**

10 Garigal Place, Mona Vale

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1 Introduction

The purpose of this Waste Management Plan is to describe the principles, procedures and management of the waste generated by a potential catering business in the home kitchen. This plan has been developed to ensure wastes are reduced, reused and recycled wherever possible.

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Brief Description of Proposal: Proposed change of use to permit business catering in a residential dwelling

This plan has been developed in accordance with the provisions of P21DCP, the Australia and New Zealand Food Standards, Standard 3.2.2 and Standard 3.2.3 and the Australian Standard AS 4674-2004 Design, Construction and Fit-Out of Food Premises.

This Waste Management Plan outlines measures to manage and mitigate waste generation and resource consumption during the operation of the development.

This Plan also considers other aspects to waste management such as waste reduction, segregation of waste, disposal of waste, financial impacts of waste disposal and recording, monitoring, education and reviewing. This Plan outlines the waste management procedures that have been put in place and demonstrate the benefits to the environment, how we can measure the effects and how these procedures and practices are sustainable.

2 Identification of waste management components

2.1 Waste Audit

Identifying the different types of waste which would be generated by a home based food business.

2.2 Waste reduction

Implementing strategies in which to reduce the generation of waste, ie efficient stock control and purchasing in bulk to reduce un-necessary packaging.

2.3 Segregation and sorting

The proper segregation of and disposing of waste responsibly. Where possible all organic matter will be composted. Other waste will be sorted in to recyclables (paper waste and plastic and glass bottles / packaging), landfill and hazardous waste.

2.4 Proper Disposal

Ensure that non-recyclables and non-compostable waste is disposed of correctly through the local waste management contractor on a regular basis.

2.5 Education and Training

Educate staff and household members on waste management practices and segregation methods and ensure the waste processes are followed.

2.6 Monitoring and Review

Monitor waste generation and waste practices regularly

Review and update any waste plans to improve efficiency and local council compliance

Obtain any necessary permits or licences for the responsible handling of waste

2.7 Sustainable practices

Where possible incorporate any sustainable products and practices, ie reduce the use of single-use items thereby promoting a culture of sustainability within the business

3 Waste Types

The operation of the home based catering business will generate a range of wastes, which are listed below:

- **Food waste** including leftovers, food scraps, expired ingredients and any other food items that are not used or consumed
- **Packaging waste** including packaging materials such as plastic containers, cardboard packaging, cling wrap and any other materials used to store and transport food.
- **Organic waste** such as biodegradable products including tea bags and coffee grinds etc
- **Paper waste**
- **Plastic waste** in the form of packaging, bags and wrapping
- **Glass waste** including bottles and jars from food ingredients or liquid products
- **Metal waste** ie cans, tins and aluminium foil
- **Miscellaneous waste** including any other waste such as broken equipment, cookware etc.

4 Waste Collection and Disposal

The following table lists how the different waste categories will be disposed of.

Waste Type	Waste stream	Waste Destination	Frequency of waste disposal
Food waste	Composting, landfill	Approved contractor	weekly
Packaging waste	Landfill / Recycling	Approved contractor	Weekly / fortnightly
Organic waste	Composting		
Paper waste	Recycling	Approved contractor	fortnightly
Plastic waste	Landfill / Recycling	Approved contractor	fortnightly
Glass waste	Recycling	Approved contractor	fortnightly
Metal waste	Recycling / landfill	Approved contractor	fortnightly
Miscellaneous / Hazardous waste	In accordance with relevant local waste management requirements. ie Mobile drop off events	Approved contractor	

5 References

In the preparation of this document, appropriate reference have been made to the following standards:

Australia and New Zealand Food Standards Code, Standard 3.2.3 – Food Premises and Equipment

- Quantity and type of garbage and recyclable material produced – e.g. external space for appropriate garbage containment and access for garbage removal
- Secure and effective storage facilities for waste that may be the source of contaminants and does not provide a breeding ground for pests
- Storage facilities for waste is suitable for the volume and types of waste and recyclable material produced
- Waste storage facilities can be easily and effectively cleaned
- Sewage and waste liquid produced including waste from cooking and cleaning is disposed of effectively ensuring there is no contamination of food
- Waste is disposed of in accordance with statutory requirements
- Waste is regularly removed from food preparation areas to prevent attracting pests

Australia and New Zealand Food Standards Code, Standard 3.2.2 – Food Safety Practices and General Requirements

- Food that is unsafe and/or unsuitable is destroyed, appropriately labelled, disposed of and kept separate from human consumption and other foods, is further processed in a way that ensures its safety and suitability, not used for human consumption

AS 4674-2004 Construction and fit out of food premises

- Ensure that garbage containers are constructed of impervious material such as plastic and have tight fitting lids or are kept pest-proofed

P21DCP