

# **DICKENS SOLUTIONS**

**(REF – 21324)**

## **WASTE MANAGEMENT PLAN**

**ITINIUM MANAGEMENT PTY LTD**  
**(63 THE CORSO PTY LTD)**

**PROPOSED REFURBISHMENT**  
**EXISTING**  
**RESTAURANT**  
**@**  
**63-67 THE CORSO**  
**MANLY**

**JANUARY 2022**

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# **PART 1 – OVERVIEW AND PROPOSAL**

## **1.1 INTRODUCTION**

This Waste Management Plan (WMP) is an operational plan that describes in detail the manner in which all waste and other materials from the demolition, construction and on-going use of the building on the site are to be dealt with.

The aims and objectives of this WMP are to:

- a) Demonstrate that all waste management activities will be sustainable, service focussed, efficient and effective, economically viable, socially acceptable and of benefit to all stakeholders;
- b) Satisfy all State and Local Government regulatory controls regarding waste management and minimisation practices;
- c) Promote the use of recyclable materials in the excavation, demolition, construction and on-going operation of the building;
- d) Maximise waste reduction, material separation, and resource recovery in all stages of the development;
- e) Ensure the design of waste and recycling storage facilities are of an adequate size, appropriate for the intended use of the building, hygienic with safe and manoeuvrable access;
- f) Ensure that the provision of waste and recycling services to the completed building is carried out in an efficient manner, which will not impact negatively on the health, safety and convenience of all stakeholders.

The land on which the development is proposed is situated in the Northern Beaches (former Manly) LGA.

This WMP is prepared in accordance with: -

- Manly Local Environmental Plan;
- Manly DCP 2011 and relevant waste management guidelines;
- All conditions of consent to be issued under the approved Development Consent,
- The 'Better Practice Guide for Resource Recovery in Residential Buildings, published by the NSW EPA (April 2019), and,
- The objective of ensuring that all waste management facilities and collection services will provide an outcome that will be efficient, as well as promoting the principles of health, safety, and convenience.

This Waste Management Plan has been prepared for a Development Application to be submitted to the Northern Beaches Council to refurbish portion of an existing three (3) storey building to be used as a restaurant at 63-67 The Corso, Manly.

This Waste Management Plan is dated 12 January 2022.

## **1.2 DESCRIPTION OF PROPERTY**

<b>PROPERTY DESCRIPTION</b>	<b>The development is to be constructed over land at Lots Part 1, 2 and 3 in SP67337, 63-67 The Corso, Manly.</b>
<b>STREET ADDRESS</b>	<b>63-67 The Corso, Manly</b>
<b>AREA</b>	<b>441sqm</b>
<b>ZONING</b>	<b>Zone B4 – Mixed Use</b>
<b>LGA</b>	<b>Northern Beaches</b>
<b>PLANNING INSTRUMENTS</b>	<b>Manly LEP Manly Development Control Plan 2011</b>

## **1.3 PROPOSAL**

The proposal development includes the refurbishment to an existing restaurant premises at 63-67 The Corso, Manly, comprising of:

- A change of use from a retail outlet (Billabong) to a live entertainment venue and general bar area,
- Internal demolition works and alterations to the ground floor and mezzanine levels of their existing three (3) storey building,
- New façade and shop-front,
- Ground floor alterations incorporating new kitchen, seating, stairway and amenities,
- Alterations the mezzanine level incorporating new bar area, seating, and amenities, and,
- Associated infrastructure and services.

Appropriate waste storage facilities and collection services will be provided to the development. These will also be described in detail in Part 4 of this document.

All waste and recycling services to the development will be provided by a licensed private waste and recycling collection contractor.

The project consists of: -

- a) Demolition works,
- b) Refurbishment and construction work,
- c) The provision of associated infrastructure, landscaping, driveways, concrete pathways and other elements of the development; and,
- d) The on-going use of the building.

## **PART 2 – DEMOLITION & CONSTRUCTION**

### **2.1 DEMOLITION – GENERALLY**

The demolition stage of the development comprises of the following activities, and involves:

- Demolition and removal of existing non-load bearing walls and partitions, facilities, columns, and existing steps on the ground floor,
- Demolition and removal of existing non-load bearing walls and partitions, facilities, and column on the mezzanine level, and,
- The removal of other miscellaneous materials excess to construction requirements.

### **2.2 CONSTRUCTION – GENERALLY**

The construction stage of the development comprised of the following activities, and involves:

- Construction of new internal walls to create new amenities and facilities,
- Provision of new commercial kitchen area, cool-room, freezer, servery and scullery areas, on the ground floor,
- New seating area on the ground floor,
- New bar and seating areas, new amenities on the mezzanine level,
- New structural works – columns,
- New shop-front and glazing,
- Associated carpentry and joinery work,
- Tiling and specialist services,
- Electrical and IT services, communication provisions, cabling, and,
- Masonry, brickwork, and finishing.

All activities associated with removal and disposal of materials excess to the construction process will be processed and or disposed of at an approved facility or facilities. It is considered that the majority of materials involved in both the demolition and construction processes have the ability to be reused or recycled.

All materials used that are not required to be incorporated into it, shall be recycled, reused or disposed of in accordance with the requirements of the Protection of the Environment Operations Act (1997). It will be the developer's overall responsibility to ensure compliance in this regard.

Additionally, during both stages, every effort will be made to reduce and minimise the amount of building materials excess to construction.

Mobile Bins of an appropriate size will be located on site for the collection of food scraps, beverage containers, and other waste generated on site by workers.

### **2.3 CONSTRUCTION – RECYCLING, REUSE & DISPOSAL DETAILS**

The following Table (Table 1- Processing and Disposal details – Materials Excess to Construction) on page 6 details prescribe the manner in which all materials surplus to the construction of the building will be dealt with, and includes: -

- a) An estimate of the types, volumes and weight of materials and recyclables to be generated;

- b) The estimated total percentage of waste surplus to construction to be reused or recycled; and,
- c) Destination and reuse details.

**TABLE 1 – PROCESSING AND DISPOSAL DETAILS –  
DEMOLITION & MATERIALS EXCESS TO CONSTRUCTION**

Waste Type	Volume	Weight	Estimated % to be Recycled	Destination & Reuse
Excavation material	Nil	N/A	N/A	All materials to be processed off site at a licensed facility that is approved to accept the material specified.
Timber	10.0	4.80	80%-90%	
Concrete	2.50	N/A	N/A	
Bricks	15.0	6.00	80%-90%	
Tiles	2.0	1.50	80%-90%	
Metal	5.0	1.75	75%-90%	
Glass	10.0	1.50	50%-60%	
Furniture	Nil	N/A	N/A	
Fixtures and fittings	10.0	3.50	80%-90%	
Floor coverings	Nil	N/A	N/A	
Packaging, Pallets	Nil	N/A	N/A	
Garden organics	Nil	N/A	N/A	
Containers	Nil	N/A	N/A	
Paper/cardboard	5.0	0.25	80%-90%	
Residual waste	10.0	10.00	Nil	
Hazardous Waste	Nil	N/A	N/A	
Other (specify)	N/A	N/A	N/A	

It is noted that the quantities of materials detailed above are estimates only, based on current industry standards and quantity analysis, and may vary due to the prevailing nature of construction constraints, and any other unforeseeable activities associated with the construction works.

Notwithstanding any of the above, the developer will provide Council with all details in relation to any major variations in this regard.

The facilities and agencies that receive the materials listed above are to be a facility or agency that is licensed to accept the materials specified.

The developer understands that any costs associated with the transportation and receipt of these materials will be their responsibility.

The developer will keep a written record of all documentation associated with the transportation, disposal and processing of all materials associated with the demolition of all structures on site as well as materials excess to construction.

Based on the above information, it is anticipated that between 75% and 85% of all materials excess to construction needs will be able to be recycled or re-used, well above the Council's required targets.

## **2.4 LICENSED WASTE MANAGEMENT AND RECYCLING FACILITIES.**

The facilities nominated below are appropriately licensed to receive the materials nominated in Table 1 of Part 2.3 on page 7.

1. Blacktown Waste Services, 920 Richmond Road, Marsden Park.  
Tel 9835 4544
2. Bingo Industries, 3-5 Duck Street, Auburn, or 38 McPherson Street, Banksmeadow.  
Tel 1300 424 646
3. Brandown, Lot 9 Elizabeth Drive, Kemps Creek.  
Tel 02 9826 1256
4. Jacks Gully Waste Management Centre, Richardson Road, Narellan.  
Tel 1300 651 116
5. Lucas Heights Waste Management Centre, New Illawarra Road, Lucas Heights.  
Tel 1300 651 116
6. Suez Eastern Creek Resource Recovery Park, Wallgrove Road, Eastern Creek. Tel 8887 6112

The facilities and agencies that receive the materials listed above are, licensed and generally able, to accept the materials specified.

The appointed contractor understands that any costs associated with the transportation and receipt of these materials will be their responsibility.

The appointed contractor is under no obligation to use any nominated facility or agency, but should any alternative arrangements be made, it will be the developers' responsibility to ensure that all demolished materials removed from the site are disposed of, or processed, appropriately.

## **PART 3 – ON GOING USE OF BUILDING**

### **3.1 OBJECTIVES**

1. To ensure that the storage, amenity and management of waste is sufficient to meet the needs of the development.
2. To ensure that all waste management activities are carried out effectively and efficiently, and in a manner that promotes the principles of health, safety and, convenience.
3. To promote waste minimisation practices.

### **3.2 ASSUMPTIONS**

In preparing this proposal, the following assumptions have been made: -

1. The proposal development includes the refurbishment to an existing restaurant premises at 63-67 The Corso, Manly, comprising of:
  - a) A change of use from a retail outlet (Billabong) to a live entertainment venue and general bar area,
  - b) Internal demolition works and alterations to the ground floor and mezzanine levels of their existing three (3) storey building,
  - c) New façade and shop-front,
  - d) Ground floor alterations incorporating new kitchen, seating, stairway and amenities,
  - e) Alterations the mezzanine level incorporating new bar area, seating, and amenities, and,
  - f) Associated infrastructure and services.
2. On completion of the work, the building will be used as a restaurant.
3. All mobile waste and recycling bins required for the on-going operation of the development will be stored within the confines of the WSA at all times.
4. According to the provisions of the Many DCP 2103, Council does not provide commercial waste and recycling services, as such a licensed private waste collection contractor will provide all waste and recycling services the development.
5. All waste and recycling generation rates have been calculated in accordance with the relative provision of the Better Practice Waste Management Guide as they do not appear to be covered in any of Council's waste management policies and guidelines.
6. All waste and recycling services will take place from a loading bay located on the ground floor of the site as indicated on the Architectural Drawings.
7. All waste will be stored in 3 x 1100-litre mobile bin.
8. All recycling material will be stored in 3 x 1100-litre mobile bins.
9. Waste Services will be provided at least five (5) days per week.
10. Recycling services will be provided at least three (3) days per week.
11. The Proprietor of the restaurant will be responsible for ensuring that all waste management activities are carried out in accordance with this WMP.



### **3.3 WASTE HANDLING & MANAGEMENT**

The proprietors of the restaurant will be responsible for ensuring that all employees are appropriately trained in the removal all waste and recycling materials from all operational areas to the WSA, and that all material is removed in manner that will not compromise any food hygiene or safety standards.

Appropriate signage will be erected in a prominent place to assist employees in ensuring that all waste and recyclable material is placed into the appropriate bins.

### **3.4 WASTE & RECYCLING – GENERAL REQUIREMENTS**

The restaurant is a commercial operation, and due to the nature of its use, will generate both waste and recyclable material. Accordingly, commercial waste and recycling services will be provided to it.

All waste and recycling materials will be stored in approved receptacles of an appropriate size as specified in this WMP. The lids of the bins shall be closed at all times to reduce litter, stormwater pollution, odour and vermin.

### **3.5 WASTE & RECYCLING GENERATION RATES**

All waste and recycling generation rates have been calculated in accordance with the relative provision of the Better Practice Waste Management Guide as they do not appear to be covered in any of Council's waste management policies and guidelines. The following Table (Table 1) provides prescriptive requirements for waste and recycling generation rates for restaurants as detailed in Appendix F – Waste and Recycling Generation Rates on page 26 of the Guide.

**TABLE 1 – WASTE & RECYCLING GENERATION RATES**  
**RESTAURANTS/EATING ESTABLISHMENT**

<b>SERVICE</b>	<b>WASTE &amp; RECYCLING GENERATION RATES</b>
<b>General Waste</b>	400-litres of waste per 100sqm of floor area per day
<b>Recycling</b>	280-litres of recyclable material per 100sqm of floor area per day

All waste and recycling generation rates have been calculated taking into account the total floor area of the restaurant – this includes the kitchen and all restaurant and eating areas – but excludes service and storage areas.

The total floor area of the restaurant, including both ground floor and mezzanine levels is 479.29sqm (rounded up to 480sqm).

### **3.6 WASTE & RECYCLING SERVICE REQUIREMENTS**

#### **3.6.1 General Waste Service Requirements**

The following table (Table 2) specifies the criteria for general waste generation rates (as specified in Part 3.5 on page 9 above).

**TABLE 2 – RESTAURANT WASTE GENERATION RATES & SERVICE REQUIREMENTS**

DESCRIPTION	RESTAURANT – GENERAL WASTE
Waste Generation Rate	400L / 100sqm Floor Area / Day
Total Floor Area	480sqm
Waste Generation/Week	400 x 480 / 100 x 7
Space Required / Week	13,440.00
No and Size of Bins	3 x 1100-litre Waste Bins
Services per Week	5 Services per Week
Space Provided / Week	16,500-litres
<b>Service Requirements</b>	<b>3 x 1100-litre Waste Bin 5 Services per Week</b>

All waste services will be provided to the café in accordance with the prescriptive requirements of Table 2, above.

All general waste services will be provided by a licensed private waste contractor. Commercial arrangements for the provision of all general waste services are to take place generally in accordance with the abovementioned provisions.

Alternate bins sizes and, or collection frequencies, may be employed to achieve these rates. However, appropriate records are to be maintained to ensure that all service requirements are achieved.

All waste services are to be undertaken in a manner that will not adversely impact on the principles of health, safety or convenience. Bins will not be presented on the kerbside – they will be stored within the site will have a wheel-in-wheel-out collection service.

#### **3.6.3 Recycling Service Requirements**

The following table (Table 4) specifies the criteria for recycling generation rates (as specified in Part 3.5 on page 9).

**TABLE 4 – RESTAURANT FOOD RECYCLING GENERATION RATES & SERVICE REQUIREMENTS**

DESCRIPTION	RESTAURANT – RECYCLING
Recycling Generation Rate	280L / 100sqm Floor Area / Day
Total Floor Area	480sqm
Recycling Generation/Week	280 x 480 / 100 x 7
Space Required / Week	9,408.00
No and Size of Bins	3 x 1100-litre Waste Bins
Services per Week	3 Services per Week
Space Provided / Week	9,900-litres
<b>Service Requirements</b>	<b>3 x 1100-litre Waste Bin 3 Services per Week</b>

All recycling services will be provided in accordance with the prescriptive requirements of Table 4, above.

All recycling services will be provided by a licensed private waste contractor.

Commercial arrangements for the provision of all recycling services are to take place generally in accordance with the abovementioned provisions.

Alternate bins sizes and, or collection frequencies, may be employed to achieve these rates. However, appropriate records are to be maintained to ensure that all service requirements are achieved.

All recycling services are to be undertaken in a manner that will not adversely impact on the principles of health, safety or convenience. Bins will not be presented on the kerbside – they must be stored within the site will have a wheel-in-wheel-out collection service.

### **3.6.4 Summary of Service Requirements**

All servicing requirements are to be undertaken in accordance with the following table (Table 5) – Summary of Service Requirements.

**TABLE 5 – SUMMARY OF WASTE & RECYCLING SERVICE REQUIREMENTS**

SERVICE	NO OF BINS	BIN SIZE (Litres)	COLLECTION FREQUENCY	REQUIRED WEEKLY SPACE	WEEKLY SPACE PROVIDED
General Waste	3	1100	5 Services per Week	13,440	16,500
Recycling	3	1100	3 Services per Week	9,408	9,900

### **3.7 PROVISION OF WASTE & RECYCLING SERVICES**

#### **3.7.1 Waste and Recycling Collection Service Provider Details**

All commercial waste services and recycling services will be provided by a licensed private waste and recycling collection contractor.

The Proprietors of the restaurant will enter into a Service Level Agreement with the Council in relation to the provision of all general waste, food waste and recycling services to the development, and the manner in which they will be provided.

#### **3.7.2 Details of Mobile Containers**

In relation to the size and design of the waste and recycling mobile bins, the following technical information is provided: -

CONTAINER TYPE	HEIGHT (metres)	DEPTH (metres)	WIDTH (metres)
1100-litre mobile container	1.470	1.070	1.240

#### **3.7.3 Location, Design, and Construction of Waste Storage Area**

The Waste Storage Area (WSA) is located on the ground floor of the building as indicated on the Architectural Drawings. It has a floor area of approximately 15.0sqm and has sufficient space to store all of the required number and size of bins for servicing.

All mobile bins required for the on-going operation of the restaurant will be stored in a designated area within the confines of this WSA at all times.

All waste and recycling material will be removed by the proprietors or employees of the restaurant, in accordance with the FHP – transfer of waste and recycling from operational areas – and placed into the appropriate waste or recycling bin.

An enclosed space is to be provided within the premises for the storage of an appropriate number of receptacles for each stream (i.e. separate receptacles for general waste, food waste and recycling), sufficient for one days' material.

This space is not to be located within the food preparation area or the dining area.

#### **3.7.4 Servicing Arrangements – Waste Collections**

All general waste services will take place from the WSA. Access to the WSA is from The Corso.

Waste service bins will be collected five (5) times per week, on days to be determined by the contractor in conjunction with the proprietor. A Service Agreement will be entered into between the proprietor and the contractor, and a copy of this Agreement will be provided to Council, upon Council's request.

The 3 x 1100-litre mobile waste bins will be presented for servicing by the contractors' representative, to a waiting collection vehicle stationed on the roadside in front of the building on each collection day. The waste bins will be returned to the WSA as soon as servicing has been completed. Bins will be between 12.00 and 5.00pm on each collection day, when pedestrian and vehicle activity is at a minimum.

It will be the responsibility of the proprietor to ensure that all general waste services are provided in accordance with the requirements of this WMP.

### **3.7.5 Servicing Arrangements – Recycling Collections**

All recycling services will take place from the WSA. Access to the WSA is from The Corso.

Recycling bins will be collected three (3) times per week, on days to be determined by the contractor in conjunction with the proprietor. A Service Agreement will be entered into between the proprietor and the contractor, and a copy of this Agreement will be provided to Council, upon Council's request.

The 3 x 1100-litre mobile recycling bins will be presented for servicing by the contractors' representative, to a waiting collection vehicle stationed on the roadside in front of the building on each collection day. The bins will be returned to the WSA as soon as servicing has been completed. Bins will be between 12.00 and 5.00pm on each collection day, when pedestrian and vehicle activity is at a minimum.

It will be the responsibility of the proprietor to ensure that all recycling services are provided in accordance with the requirements of this WMP.

### **3.8 BULKY WASTE STORAGE AREA**

As required by Council and area of 4sqm is provided for the storage of bulky waste material. The area is located adjacent to the WSA as indicated on the Ground Floor Plan.

### **3.9 LIQUID WASTE**

If the occupation and use of the restaurant results in a high intensity environment serving large numbers of meals per day that may involve the use of liquids such as cooking oils and large quantities of water, it may necessitate the provision of controls for the disposal of liquid wastes generated from such activities.

As a contingency, appropriate facilities for the disposal of liquid waste may need to be incorporated into the building design for this tenancy – in the form of a grease trap.

If a grease trap is required, it will need to be installed in accordance with the guidelines and requirements of Sydney Water.

Subject to any other requirements, the installation of a grease trap is to be carried out by a licensed plumber and drainer in accordance with the manufacturers' specification and the requirements of Sydney Water.

It is understood that provision for the installation of a grease trap have already been made within the building design. In this regard the proprietor is to obtain all relevant approvals to have benefit over its use, if the grease trap is required.

### **3.10 ON GOING OPERATION, USE & MAINTENANCE OF WASTE MANAGEMENT FACILITIES**

All waste management facilities will be maintained in a clean and hygienic condition that will promote the principles of health, safety and convenience.

In order to achieve these objectives, the following requirements will apply: -

1. The walls and floor of the Waste Storage Area (WSA) will be constructed of smooth faced masonry or concrete.
2. The WSA is be washed and cleaned on a regular basis.
3. All mobile bins will be washed and cleaned on a regular basis.
4. Any electrical equipment, including the provision of lighting, will be installed in accordance with the relevant Australian Standards.
5. Appropriate signage will be displayed in a prominent position within the restaurant identifying the location of the WSA, as well as providing instruction to employees on how to use waste and recycling facilities, including what is and what is not recyclable.
6. The proprietor will be responsible for ensuring that all waste and recyclable matter and materials are placed and stored within the appropriate containers provided.

## **PART 4 – SUMMARY**

### **4.1 SUMMARY**

In summarising this proposal, the following information is provided:

1. This Waste Management Plan has been developed and documented in accordance with Council requirements.
2. The WMP has been developed and documented in order to meet the requirements of all of Council's policies in relation to the provision of waste management facilities.
3. The number and size of bins have been calculated from information provided by the Council.
4. All waste and recycling services will be provided by a licensed private waste and recycling collection contractor.
5. The proprietor of the restaurant will be responsible for ensuring that all on-going waste management activities are carried out in accordance with the provisions of this Waste Management Plan.

The measures set out in this WMP aim to demonstrate that all such activities will be carried out effectively and efficiently, in a healthy, safe and convenient manner, to acceptable community standards, and to the requirements of the Northern Beaches Council.

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