How can I treat food waste on my premises?

One option is to compost the food waste on the premises. Kitchen and canteen waste, including meat can be composted on site with the use of an appropriate in-vessel composting unit. In accordance with the Waste Management (Facility and Certificate of Registration) Regulations 2007, food waste can only be treated at a facility that has one of the following waste authorisations:

- Certificate of Registration from LA
- Waste Facility Permit from LA
- Waste Licence from FPA

Interpretation

Biodegradable Waste means waste that is capable of undergoing anaerobic or aerobic decomposition, such as food and garden waste, and paper and cardboard, etc.

Source segregation means the segregation of specified waste at source by the waste producer, in such a way to make it suitable for separate collection by avoiding such specified waste from being mixed, combined or contaminated with other potentially pollution wastes, products, materials or packaging.

Management of food waste

The new EPA Booklet, 'Less Food Waste, More Profit, A guide to Minimising Food Waste in the Catering Sector' is available to download at www.corkcoco.ie

Your local Waste Prevention Officer is happy to discuss food waste prevention options with you.

This material is based on works supported by the Local
Authority Prevention Network. The opinions, findings and conclusions or recommendations expressed in this material are
those of the author and do not necessarily reflect the views of
the Environmental Protection Agency

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NOTE: Prior to the development or procurement of any treatment facility, it is advised to consult with the Department of Agriculture, Fisheries and Food to determine if there is a licensing requirement for the treatment of animal by products. Animal by products includes kitchen and canteen waste which contains products from animal origin whether cooked or uncooked.







Purpose of these Regulations

In 2008, Ireland produced 3.2 million tonnes of Municipal Waste. Biodegradable Municipal Waste (BMW) accounted for 65% of the waste discarded at home or in the workplace. 57% of the BMW was sent to landfill.

The EU Landfill Directive (1999/31/EC) sets targets to reduce the amount of BMW that is sent to landfill to:

- 75% of baseline (1995) levels by 2010
- 50% of baseline (1995) levels by 2013
- 35% of baseline (1995) levels by 2016

This action reduces the EU's total methane emissions which derive partly from the breakdown of biodegradable waste

The Waste Management (Food Waste) Regulations 2009 are designed to promote segregation and recovery of food waste arising in the commercial sector and reduce disposal to landfill. They will facilitate the achievement of the landfill directive targets for the diversion of BMW from landfill.

On whom are the regulations being imposed?

The proposed Food Waste Regulations impose obligations on the major sources of food waste. Producers of food waste include:

- Restaurants
- Hotels
- Cafés
- Public Houses
- Supermarkets
- Hot food outlets
- Nursing Homes

- Guest Houses
- Industrial Buildings
- Office Buildings
- Shops
- Educational Facilities
- State Buildings
- Hospitals

When will the Rgulations take effect?

The main provisions of the regulations shall have effect from 01 July 2010. For premises where the amount of food waste produced is less than 50kg per week, the regulations shall have effect from 01 July 2011. (Written declaration must be made to your local authority for this exception). This exception does not apply if a separate food waste collection service is available

Regulations do not apply to:

- Domestic Households
- Food waste that has arisen from international transport
- Off-shore islands
- Premises located at any fair, funfair, bazaar, circus or religious, cultural, educational, political, social, recreational or sporting events where the use for such purposes does not exceed a period of 10 days continuously or 20 days in any one year.

What are my Obligations?

Food waste which arises on your premises must be source segregated and kept separate from other waste or materials.

The segregated food waste must NOT be sent to landfill (or other method of disposal) for disposal. Instead it must be subjected to an authorized treatment process which will recover the waste and produce compost, biogas or bio diesel etc. The food waste must be handled through one of the following options:

a. Collected by an authorised waste collector and transferred for an authorized treatment process, e.g. compost facility or anaerobic digestion plant.

- b. Subjected to an authorized treatment process on the premises where the food waste has been produced e.g. compost unit on site.
- c. Transferred directly by the producer for the purposes of an authorized treatment process e.g. compost facility.

The segregated food waste must not be disposed of, e.g. landfill, by the producer, waste collector or any other person or deposited in the residual bin.

A written declaration, stating that the food waste will be source segregated must be provided to an authorised waste collector if used. Waste collectors are obliged to inform the relevant local authority of persons who are refusing to avail of a source segregated waste collection service if available.

Can Luse a Macerator?

'No. Food waste disposers, e.g. macerators cannot be used to discharge food waste as waste water to a drain or sewer where a separate food waste collection service is available. Otherwise, food waste disposers are not permitted unless in accordance with a discharge licence.

Who will enforce the Regulations?

Your relevant Local Authority shall have responsibility for enforcing the regulations and may require you to submit the following:

- a food waste management implementation report once a year,
- Information and evidence regarding the use, type, quantity, origin, management arrangements and destination of food waste
- An Annual Environmental Report by 28 February in respect of management of food waste for the previous calendar year.