



Comhairle Chontae na Gaillimhe
Galway County Council

FOOD WASTE PREVENTION IN THE WORKPLACE

The Food Waste Regulations (SI 508 of 2009) have taken effect in Ireland since 1st July 2010. The Regulations require the commercial sector to segregate food waste and place it into a dedicated bin and to ensure that it is not mixed with other waste. The food waste must be collected by an authorised collector and dealt with through composting or by another approved recycling process. Alternatively, businesses can transport the food waste directly to a composting plant or can treat it themselves by installing a composting unit on the premises where the waste is generated. This on-site activity requires licensing.

**IN OTHER WORDS...
CATERING FACILITIES
WILL NO LONGER BE ABLE
TO PUT FOOD WASTE
INTO THEIR GENERAL WASTE BIN**

FURTHER INFORMATION IS AVAILABLE FROM:

The Waste Prevention Programme
Environment Section
Galway County Council

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Paper sourced from sustainable forests



WHAT MAKES UP FOOD WASTE COSTS?

The food we throw away is a waste of valuable resources as it is expensive to buy and dispose of. Food has a high carbon footprint in that energy is used to grow, harvest, transport, process, package, prepare and retail it.

FOOD WASTE PREVENTION

Proper food stock management (ordering minimum stock, rotating stock), menu planning and portion control are the most important areas for minimising catering food waste. One of the most important issues in waste prevention is the training and motivation of staff. All staff must be made aware of the procedures and steps that should be taken, which include:

- » Management commitment to making resources available
- » The establishment of a green team
- » Food waste prevention improvements and savings

By seeing the actual improvements made, staff are motivated and encouraged to make further savings.

COST SAVINGS

Considerable savings can be made from reducing food waste. It is estimated that every tonne of food waste produced has a monetary value of between €2,000 - €3,000.

The following must be considered when estimating the total disposal cost of food waste:

- » The initial purchase cost of raw ingredients
- » The cost of transporting food
- » The cost of storing food
- » The cost of preparing and cooking food
- » The disposal cost of food waste

**THE FOOD WE THROW AWAY IS A
WASTE OF VALUABLE RESOURCES.**

**PROPER MANAGEMENT OF YOUR FOOD
CHAIN COULD SAVE YOU THOUSANDS
OF EUROS.**



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DRAMHAÍL BIA A CHOSC SAN ÁIT OIBRE

Tá feidhm leis na Rialacháin um Dramhaíl Bia (IR 508 de 2009) in Éirinn ón 1 Iúil 2010. Leis na Rialacháin, éilítear ar an earnáil tráchtála dramhaíl bia a dheighilt agus é chur in araid faoi leith agus a chinntiú nach ndéanfar é a mheascadh le haon dramhaíl eile. Caithfidh bailitheoir údaraithe an dramhaíl bia a bhailiú agus caithfear déileáil leis trí mhúiríníú nó trí phróiseas athchúrsála ceadaithe eile. Nó, is féidir le gnólachtaí an dramhaíl bia a iompar go díreach chuig planda múiríníú nó is féidir leo féin é a chóireáil trí aonad múirínithe a shuiteáil san áitreabh a ngintear an dramhaíl, má bhíonn an ceadúnú a theastaíonn uathu acu.

I BHFOCLA EILE... NÍ FÉIDIR LE IONAD LÓNADÓIREACHTA BEATHA A CHUR SA GNÁTH BOSCA DRAMHAÍOLA AS SEO AMACH

BREIS EOLAIS LE FÁIL Ó:
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Páipéar ó fhoroisí inbhuanaithe



CAD A DHÉANANN SUAS COSTAIS DHRAMHAÍL BIA?

Is cur amú acmhainní luachmhara é an bia a chaithimid amach, mar go bhfuil sé daor le ceannach agus le diúscairt. Tá lorg carbóin ard ag bia mar gheall ar an méid fuinnimh a thógann sé chun é a fhás, é a shaothrú, a iompar, a phróiseáil, a phacáistiú, a ullmhú agus a dhíol.

DRAMHAÍL BIA A CHOSC

Is iad bainistiú ceart maidir le stoc bia (íosmhéid stoic a ordú, stoc a rothlú), biachláir a phleanáil agus codanna a rialú iad na réimsí is tábhachtaí chun dramhaíl bia lónadóireachta a íoslaghdú. Ceann de na saincheistanna is tábhachtaí maidir le dramhaíl a chosc is ea baill foirne a oiliúint agus a spreagadh. Ní mór gach ball foirne a chur ar an eolas maidir leis na nósanna imeachta agus na céimeanna ar chóir a ghlacadh:

- » Caithfidh na bainisteoirí a bheith tiomanta acmhainní a chur ar fáil
- » Ba chóir foireann ghlas a bhunú
- » Ba chóir baill foirne a chur ar an eolas maidir le coigiltí agus feabhsúcháin a dhéantar

Déanfar baill foirne a spreagadh chun tuilleadh coigiltí a dhéanamh má fheiceann siad feabhsúcháin á ndéanamh i ndáiríre.

COIGILT MAIDIR LE COSTAIS

Is féidir go leor airgid a choigilt trí dhramhaíl bia lónadóireachta a laghdú i saoráid lónadóireachta. Meastar go gcosnaíonn gach tonna de dhramhaíl bia a tháirgtear idir €2,000 - €3,000 ar ghnólacht.

Tá roinnt costas eile le cur san áireamh nuair a bhíonn an costas a bhaineann le dramhaíl bia a dhiúscairt á mheas:

- » An costas a bhain leis na hamhábhair a cheannach ar dtús
- » An costas a bhain leis an mbia a iompar
- » An costas a bhain leis an mbia a stóráil
- » An costas a bhain leis an mbia a ullmhú agus a chócaráil
- » An costas a bhain leis an dramhaíl bia

IS CUR AMÚ ACMHAINNÍ LUACHMHARA É AN BIA A CHAITHIMID AMACH.

IS FÉIDIR LE DEA-BHAINISTIÚ NA MÍLTE EURO A SHABHÁIL.