

Guidance - The Food Waste Regulations (Northern Ireland) 2015

December 2015

THE SEGREGATION AND SEPARATE COLLECTION OF FOOD WASTE

Introduction

If your business undertakes processes or activities that create food waste, you must comply with the Food Waste Regulations (Northern Ireland) 2015.

A food business means:

“an undertaking, whether carried on for profit or not, and whether public or private, carrying out any activity related to the processing, distribution, preparation or sale of food.”

Food Businesses include:

- Restaurants
- Cafés
- Shopping centre food court
- Canteens
- Hotels
- Public Houses that serve food
- Shops that sell food
- Supermarkets
- Schools & colleges with canteens
- Prisons
- Nursing Homes
- Hospitals

Please note The Food Waste Regulations (Northern Ireland) 2015 do not place obligations on householders and they do not include the preparation and sale of drinks.

Important Dates and Regulatory Requirements

01/04/2015 - Where food waste is segregated, carriers must collect and transport food waste separately from other waste. No requirement for producers to segregate food waste but, if they choose to do so, carriers obligation applies.

01/04/2016 - Food businesses producing greater than 50kg of food waste per week, to secure the separate collection of that waste. There is no legislative requirement for food businesses which produce less than 50kg of food waste, to collect it separately between 01/04/2016 and 01/04/2017.

01/04/2017 - Food businesses producing greater than 5kg of food waste per week, to secure the separate collection of that waste. There is no legislative requirement for food businesses which produce less than 5kg of food waste, to collect it separately.

01/04/2017 - Food waste must not be deposited in a lateral drain or public sewer.

Requirements for obligated producers of food waste to comply with the Food Waste Regulations (Northern Ireland) 2015

- Food waste generated by food businesses to be separated for collection and recycling.
- Appropriate systems should be established by a business that generates food waste to segregate and store it, to maintain quality prior to its collection.
- The best way a business that produces food waste can promote high quality recycling of this waste stream is to segregate it, to ensure that separate collection is possible by a waste management service provider.
- Businesses that produce food waste should seek advice from their waste contractor on how best to present food waste for collection.

Best Practice Recommendations

Please find Information on Food Waste and Duty of Care at the links below:

<http://www.wrap.org.uk/content/food-waste-resources-portal>

<https://www.doeni.gov.uk/publications/waste-management-duty-care-code-practice>

Responsibilities for Producers of Food Waste

