

THERE'S NO TIME TO WASTE



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Sources and useful links:

www.resourceefficientscotland.com

www.zerowastescotland.org.uk

www.sepa.org.uk

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**From January
1st 2016**, food
businesses in
Scotland producing
**over 5kg of food
waste** will have
to present it for a
separate collection.

What's changing?

As of January 2016 the requirement to present food waste for a separate collection will extend to all food businesses that produce over 5kg of food waste per week.

“Every organisation and business has a Duty of Care (a legal responsibility) for waste they generate.”

Under the Waste (Scotland) Regulations, every waste producer has a legal responsibility to ensure it produces, stores, transports and disposes of controlled waste without harming the environment. Food businesses in particular have a Duty of Care to ensure their food waste does not contaminate dry recyclables that can be recycled so they therefore have to organise separate collections of both waste streams.

In line with this, the start of 2014 saw new legislation brought in which meant businesses in non-rural areas producing over 50kg of food waste per week had to separate their waste for regular collection by an authorised waste carrier.

Working towards its Zero Waste Plan, the Scottish Government introduced the Waste Regulations 2012 to ensure food waste for separate collections so that they can be recycled.

**Waste (Scotland)
Regulations 2012**

...the rules are
changing

Who does the change affect?

The duty to segregate the key dry recyclables for collection applies to all waste producers (excluding households), while only food businesses are affected by the regulations to separate food waste.

A food business is defined as 'an undertaking, whether for profit or not and whether public or private, carrying out any activity related to the processing, distribution, preparation or sale of food'.

Examples of food businesses

- Restaurants
- Cafes
- Hotels
- Schools and Colleges
- Nursing Homes
- Public houses that sell food
- Hospitals
- Supermarkets
- Prisons

To help you adjust to the law change we offer detailed training to you and your staff and provide clearly labelled food waste bins. We can supply you with a range of bin sizes to meet any space limitations you may have and every bin is kept clean and odour free by replacing the bin liner after every collection. Once collected, your bins will be weighed on board our vehicles so you can track how much we are collecting and you will be given a Waste Transfer Note to ensure your compliance.

We have a dedicated fleet of specialist food waste collection vehicles operating across the length and breadth of Scotland so we may already be going past your door!

For a free compliance check and quote, call Olleco Scotland on 01236 433 567 or email scotland@olleco.co.uk

How can olleco Help?

Olleco is a leading specialist in food waste management so can ensure your business complies with the new legislation.

Whether you are part of a Group or an independent food business, we can develop a food waste collection solution to suit you, not to mention we often help our customers save money by reducing their existing collection costs.

Your business could benefit from Olleco's expertise in food waste collection whilst supporting the environment and **helping Scotland meet its carbon reduction targets.**



What happens if you don't comply?

SEPA, along with Local Authorities, is the enforcing body for Scottish recycling duties. Persistent non-compliance will be addressed through Duty of Care enforcement procedures and any person who fails without reasonable excuse to comply with the duties imposed above may be liable to:

- **On summary conviction - a fine of up to £10,000**
- **On conviction of indictment - an unlimited fine**

In addition:

- **Your waste may no longer be collected**
- **You could incur extra collection costs**
- **You might be missing out on potential cost savings**