



Comhairle Chontae na Gaillimhe  
Galway County Council

# Waste Management (Food Waste) Regulations 2009

The Waste Management (Food Waste) Regulations 2009 are designed to promote the segregation and recovery of food waste arising in the commercial sector and have taken effect from 1st July 2010.

The Regulations will result in an increase in the amount of food waste that is recovered and in particular will facilitate the achievement of the targets set out in the Landfill Directive for the diversion of Biodegradable Municipal Waste from landfill.

This leaflet does not purport to provide a legal interpretation on the meaning or effect of the Regulations. Please revert to the Waste Management (Food Waste) Regulations 2009 for further details.



Paper sourced from sustainable forests.



## Purpose of the Regulations

All producers of food waste have to source-segregate food waste, ensure that it is not mixed with other waste and ensure that it is removed from the landfill stream. Examples of producers include:

- Shops • Supermarkets • Restaurants
- Cafés • Hot Food Outlets • Hotels
- Public Houses where food is supplied
- Guesthouses > 4 bedrooms • State Buildings
- Educational Facilities • Hostels > 4 bedrooms
- Hospitals and Nursing Homes

Where food waste arises on a premises it must be source-segregated and kept separate from other waste or materials. The segregated food waste must NOT be sent to landfill for disposal by the producer, the waste collector or any other person, nor may it be deposited in the residual waste bin. Instead it must be treated through an authorised treatment process which will recover the waste. Food waste must be handled through one of the following options:

- › Collected by an authorised waste collector and transferred for an authorised treatment process, e.g. compost facility or anaerobic digestion plant
- or
- › Transferred directly by the producer for the purpose of an authorised treatment process, e.g. compost facility
- or
- › Subjected to an authorised treatment process on the premises where the food waste has been produced, for example an on-site composting unit. Prior to the development of any on-site treatment facility contact should be made with your Local Authority and/or the Department of Agriculture, Food and the Marine to determine if there is a licensing requirement.

## Treating Food Waste On-Site

Some businesses may decide to treat their food waste on the premises. Kitchen and canteen waste, including meat, can be treated on-site by using the appropriate process, but must be done in accordance with the Waste Management (Facility and Certificate of Registration) Regulations 2007. Food waste can only be treated at a facility that has the appropriate food waste processing authorisation, for example:

- Certificate of Registration
- Waste Facility Permit
- Waste Licence

**Waste collectors are obliged to inform the relevant Local Authority of persons who are refusing to avail of a source-segregated food waste collection service if available.**



Comhairle Chontae na Gaillimhe  
Galway County Council

# Food Waste Prevention

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 the food, harvest, transport, process, package, prepare and retail it.

The amount of food waste produced in Ireland is continually increasing. Businesses already using a brown bin service found that source-segregating their food waste highlighted for them the actual quantities of food waste arising. This led some businesses to examine ways to prevent food waste such as food portion control and better management of food in general.

Further information is available from:  
Sinéad Ní Mhainnín or Mark Molloy,  
Environment Section, Galway County Council  
Email: [snimhain@galwaycoco.ie](mailto:snimhain@galwaycoco.ie) or  
[mkmolloy@galwaycoco.ie](mailto:mkmolloy@galwaycoco.ie)  
Tel: 091 476402.



## The Real Cost of Food Waste

It is estimated that every tonne of food waste produced has a monetary value of between €2,000 - €3,000. There are a number of other related activities that you must include when estimating the cost of disposing 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 cost of disposing of food waste

In relation to catering food waste, proper food stock management (ordering minimum stock, rotating stock), menu planning and portion control are the most important areas for prevention.

One of the most important issues in waste prevention is the training and motivation of staff. All staff should be made aware of the procedures and the steps that should be taken to prevent food waste.



Recently the Environmental Protection Agency (EPA) and the Clean Technology Centre (CTC) published a guide to preventing food waste in business, "Less Food Waste - More Profit", which shows how to prevent food waste with tips on purchasing, storage, preparation, serving and post-cooking storage of food. This document may be downloaded from [www.epa.ie](http://www.epa.ie). Additional information is also available at [www.stopfoodwaste.ie](http://www.stopfoodwaste.ie).

**Proper management of the food chain could save you thousands of euro.**