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Raising the recycling bar

WHAT DOES GOOD RECYCLING LOOK LIKE FOR HOSPITALITY AND FOOD SERVICE BUSINESSES?



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What does good recycling look like?

HOW TO IMPLEMENT EFFECTIVE MULTI-STREAM RECYCLING IN YOUR VENUE

From plastic-bottled toiletries to glass drinks bottles, food waste and cardboard packaging, hotels and other hospitality and food service businesses are constantly disposing of recyclable waste. With multiple streams to be separated and different areas of your venue generating different types of waste, understanding where to focus your efforts can seem daunting.

Here are our simple steps to better recycling and what to look out for in a multi-stream system that'll help you maximise efficiency and long-term budgets.

MAKE IT EASY WITH VISIBLE AND COLOUR-CODED SIGNAGE

Reduce cross-contamination and boost recycling efficiency by making recycling easy for your customers and employees. Clear and colour-coded signage with familiar symbols will help people quickly identify what type of waste can be recycled where.

Tip: Although you'll need different types of bins in different locations, choosing a manufacturer who can provide consistent colour-coding and messaging across all your containers will help you to embed a culture of recycling compliance within your venue, as well as demonstrate your dedication to sustainability.



Lack of signage showing which waste goes where leads to costly cross-contamination



Symbols, words and consistent colours show users what can be recycled where at a glance

DON'T TAKE A ONE-BIN-FITS-ALL APPROACH

Different areas of your venue will have different requirements, meaning a one-bin-fits-all approach isn't going to cut it.

Whether it's slim step-on bins for tight spaces in kitchen and food preparation areas, aesthetically designed bins for front-of-house areas, or large waste containers to handle high volumes back of house, choosing the right recycling solution for each area of your facility means you can effectively separate your recyclable waste without interfering with day-to-day operations.

Tip: Go for modular recycling systems rather than single units housing multiple bins. This allows you the flexibility to add and remove streams as your needs change over time, without having to replace the whole unit. Modular systems are also typically easier to maintain and clean versus 'all-in-one' systems.



Bins that don't best use the space available result in missed recycling opportunities



Narrow footprint for recycling that doesn't get in the way of the day-to-day

Food for thought

TAKING ACTION ON ORGANIC WASTE

5x cheaper to dispose of food waste per kilogram than general waste[1]

Every year, food waste costs the UK hospitality sector **£3.2billion**, and an estimated **75%** of the food wasted could have been avoided.[2]

While prevention is the ideal scenario, hotels and restaurants are always likely to experience a level of food waste.

By introducing a food waste stream into your recycling set-up, you can save on transportation and disposal costs, as well as make sure you're compliant with England's recycling laws from March 2025.





DURABILITY: A WORTHWHILE INVESTMENT

Investing in waste and recycling containers that last longer means you buy better and waste less, helping you to support sustainability targets and cut costs.

Look for solutions that come with long warranties for further peace of mind.

You can read more about the importance of prioritising durability in this article.

ROOM SERVICE

Managing guest waste has long been a challenge for hotels, with implementing in-room recycling impractical from space, time and contamination risk perspectives.

Instead, create recycling points at convenient locations, such as lift lobbies, reception areas and lounges. Leave cards in your guest rooms and use communication points such as TVs to prompt guests to take recyclable waste to your communal recycling stations to help maximise your recycling rate and show your dedication to sustainable practices.



START YOUR JOURNEY TO BETTER RECYCLING TODAY

Our team of waste and recycling experts are on hand to help you put the improvements you've identified into practice.

You can request a callback here.

[1] https://www.jellybeancreative.co.uk/2023/01/12/as-an-industry-are-we-ready-for-2023-food-waste-legislation/
[2] https://wrap.org.uk/resources/report/overview-waste-hospitality-and-food-service-sector