



Waste Walk Guide

FOR HOSPITALITY AND FOOD SERVICE BUSINESSES

Identify ways to improve recycling efficiency and cut costs



PROUD
MEMBERS
OF:



UK HOUSEKEEPERS
ASSOCIATION
MEMBER



Win against waste

GET STARTED WITH A VENUE WASTE WALK

Looking to cut waste management costs and give your sustainability credentials a boost? Implementing a multi-stream recycling system in your venue could do just that.

But how can you identify the areas in which improvements will make a high impact? With budgets tight and multiple areas generating different types of waste, selecting the right solutions for your business can seem a daunting task.

From your kitchen and bar areas to your lobby, conference rooms and gym, this guide will show you how conducting a 'waste walk' at your venue can help you assess the needs of each area and identify opportunities to reap the benefits of improved recycling.



SERVING UP A SAVING...

Improvements identified during an initial waste walk at a leading UK hotel chain suggested savings of:

12 tonnes of plastic milk bottles could be recycled each year

29% saving on recycling costs

25% recycling improvement

OUR TOP TIPS FOR A SUCCESSFUL WASTE WALK



1. Use the printable checklist at the back of this guide to record your findings. Take plenty of notes and photos as you go.



2. Start by listing all the areas in your venue that need to be audited. Mark key waste generation and collection points on a venue map.



3. Plan the audit during a typical busy period to get an accurate representation of waste generation. In each area, look for common items, noting the type and volume of waste.



4. Speak with your employees in each area to understand their perspectives on waste generation and management. Their frontline experience can provide valuable insights.



5. Keep track of your recycling rates and cost savings so you can demonstrate the tangible impact of your recycling improvements to stakeholders and celebrate them with your team.

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](#).

Waste Walk

CHECKLIST

The Big Picture	
Where in your facility are you generating and collecting waste?	
What waste streams are you collecting currently?	
What is your current recycling rate?	
How much are you spending on waste collection?	
How many sites and staff do you have?	
Are you complying with current and upcoming commercial recycling laws?	
Who is your current waste collection provider?	

Waste Walk

CHECKLIST

Area 1:	
What types of waste are being generated in this area?	
Are you collecting relevant recyclable waste here?	
Who is generating food waste, how much and where does it need collecting from?	
Are your bins conveniently located for customers and employees?	
Is it easy for people to identify which waste can be recycled and where? Think about colour coding, signage and consistency.	
Are your bins easy for customers and cleaning team to operate?	

Waste Walk

CHECKLIST

Area 2:	
What types of waste are being generated in this area?	
Are you collecting relevant recyclable waste here?	
Who is generating food waste, how much and where does it need collecting from?	
Are your bins conveniently located for customers and employees?	
Is it easy for people to identify which waste can be recycled and where? Think about colour coding, signage and consistency.	
Are your bins easy for customers and cleaning team to operate?	

Waste Walk

CHECKLIST

Area 3:	
What types of waste are being generated in this area?	
Are you collecting relevant recyclable waste here?	
Who is generating food waste, how much and where does it need collecting from?	
Are your bins conveniently located for customers and employees?	
Is it easy for people to identify which waste can be recycled and where? Think about colour coding, signage and consistency.	
Are your bins easy for customers and cleaning team to operate?	

Waste Walk

CHECKLIST

Area 4:	
What types of waste are being generated in this area?	
Are you collecting relevant recyclable waste here?	
Who is generating food waste, how much and where does it need collecting from?	
Are your bins conveniently located for customers and employees?	
Is it easy for people to identify which waste can be recycled and where? Think about colour coding, signage and consistency.	
Are your bins easy for customers and cleaning team to operate?	

Waste Walk

CHECKLIST

Area 5:	
What types of waste are being generated in this area?	
Are you collecting relevant recyclable waste here?	
Who is generating food waste, how much and where does it need collecting from?	
Are your bins conveniently located for customers and employees?	
Is it easy for people to identify which waste can be recycled and where? Think about colour coding, signage and consistency.	
Are your bins easy for customers and cleaning team to operate?	

Waste Walk

CHECKLIST

Doing it together

How much compliance is there currently?
Are people recycling their waste?

Would your team benefit from recycling training?

Do your employees understand why improving sustainability is important to your organisation and how they can contribute?

Where can you add visual or instructions to remind people to recycle the right waste in the right bins?