

# *Waste Management Plan*

## *Hillarys Beach Club*

*Lot 20, John Wilkie Tarn, Pinnaroo Point, Hillarys WA 6025*



*Revision B – 6 August 2021*

Prepared by:



**HOSPITALITY  
TOTAL SERVICES**

EST 1992

Office 2, Ground Floor, 48 Kishorn Road, Applecross WA 6153

Ph 08 93168699

Fax 08 9316 8699

E: [admin@hospitalitytotalservices.com.au](mailto:admin@hospitalitytotalservices.com.au)

[www.hospitalitytotalservices.com.au](http://www.hospitalitytotalservices.com.au)

[www.hospitalitytotalservices.com.au](http://www.hospitalitytotalservices.com.au)

**1. Objective**

The objective of this plan is to ensure that Waste Management is undertaken effectively, efficiently, safely and sustainably.

**2. Waste Generation**

The Operator is an experienced hospitality operator who has been operating foodservice premises in WA for over 15 years. The waste calculations for this site are based on the Operator’s experience at White Salt in Sorrento, industry benchmarks and projected food and beverage split.

Hillarys Beach Club will generate a range of waste products that will generally fall into one (1) of the three (3) following categories:

<b>TYPE OF WASTE</b>	<b>METHOD OF DISPOSAL</b>	<b>FREQUENCY OF COLLECTION</b>
Organic Waste	ORCA food digester	Not required
General Waste	Red lid bins by private contractor	Twice weekly – more in peak periods.
Recycling	Yellow lid bins by private contractor. Crushed glass to be collected by Bottle Cycler.	Once weekly - more in peak periods.

The calculation of the volume of waste to be disposed of has also taken into consideration the “WALGA Commercial and Industrial Waste Management Plan Guidelines” for a Hotel – Bar and Dining area.

The table in the WALGA publication states that for a Bar and Dining area at a hotel premises, the general waste generated would be 50L per 100m<sup>2</sup> of floor area. While HBC is not a Hotel, the diverse range of amenity to be available is generally comparable to the amenity the public areas in a Hotel provide.

Hillarys Beach Club contains approx. 430m<sup>2</sup> of patron area, and accordingly it can be estimated that the premises will generate approx. 215L of general waste per day.

The Waste Management requirements for Hillarys Beach Club also takes into consideration the following industry practises to minimise waste:

- Implement procedures that reduce/avoid the creation of waste to be removed (discount for reusable coffee cups, electric hand-dryers, etc).
- Large percentage of menu items purchased portion controlled: (e.g. steaks, diced meat etc).
- Less wastage for functions and events where patrons number and food to be provided known.
- Just in time ordering.
- Standardised recipes.
- Strict portion control with the use of ‘gold standards’.
- All waste monitored and reviewed on a regular basis.
- Use of a ‘food digester’ on site to significantly minimise organic waste to be removed.

Given the above calculation, the premises will ensure that adequate general waste receptacles are provided to cater to the requirements of the premises.

### 3. **Waste Reduction and Mitigation**

Operational strategies will be implemented to ensure that waste is kept to a minimum, waste collection is minimised (reducing the premises' carbon footprint) and waste is recycled where possible.

To achieve this, the following will be implemented at the premises:

#### **CARDBOARD BALER**

- Cardboard baler used to reduce recycling collection and ensure cardboard is stored in such a way as to not become contaminated.
- Reduces number of trips required by waste contractor.
- Lessens carbon footprint (transport).



#### **GLASS CRUSHER**

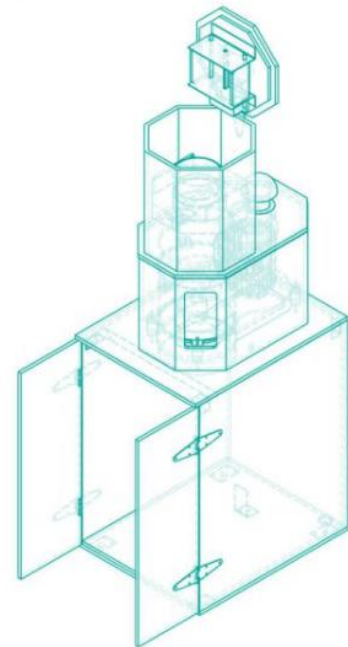
- Lessens carbon footprint (transport).
- Glass crusher used to reduce recycling collection.
- Crushed glass product to be collected by Bottle Cycler:  
*"Swift and efficient, our glass crushing machine is designed to sit quietly behind your bar and can crush **up to 80 bottles per minute.***

*In so doing, it reduces the original volume of the glass by up to 80%, so you can store up to five times the number of bottles in the same amount of space! That's up to 300 beer bottles or 200 wine bottles in every BottleCycler bin.*

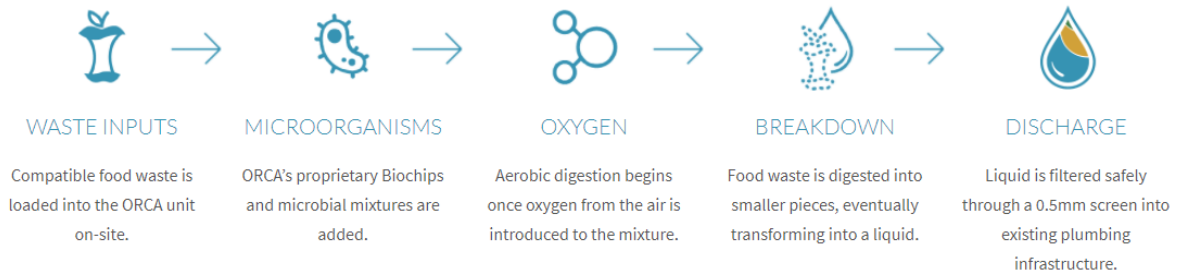
*How does it work? Simply feed the empty glass bottles into the top. The bottles will be instantly (and quietly) crushed into the easily manageable 60 litre bin that sits below.*

*Our machine's smart safety features will let you know when it's full. From here, simply attach the ergonomic handle to the bin and wheel it to the collection point. It's that easy. No tipping, no heavy lifting."*

(Source: <https://bottlecycler.com/>)



## ORCA FOOD WASTE DIGESTOR



**Figure 1: Food waste digestion cycle**  
Source: <https://www.feedtheorca.com/models/>

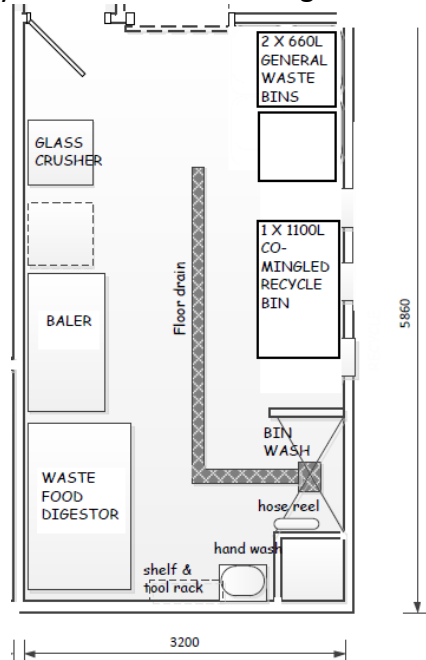
## OTHER WASTE REDUCTION INITIATIVES

- Spent coffee grounds to be reserved and offered to local residents and café patrons to use on their garden.
- Soft plastics to be recycled through the Redcycle program.
- Operator will assist to facilitate the 'Containers for Change' scheme at the site for those patrons purchasing takeaway (non-alcoholic) beverages from HBC and bringing their own single use bottle from home.

### 4. **Location of Bins.**

The bins will be placed at the rear of the premises in a screened and secure service yard and will be accessible via John Wilkie Tarn. Please refer to the Site Plan provided with the DA application.

Please find below a layout of the waste storage area:



### 5. **Bin Storage**

The bin store area has been designed to host two (2) 660L General Waste Bins and one (1) 1100L Co-Mingled Recycle Bin, including the minimum required clearances of 50mm on each side of each bin.

### **Bin Quantity and Type of Waste**

	<b>660L</b>	<b>1100L</b>
Height:	1200mm	1330mm
Depth:	770mm	1070mm
Width:	1360mm	1240mm

### **By Private Waste Removal Contractor**

- 2 x 660L General Waste Bin (by private waste removal contractor)
- 1 x 1100L Co-mingled Recycling Bin (by private waste removal contractor)

The bins will be emptied twice weekly, and more regularly during peak periods.

General Waste bins have red lids, and Co-Mingled Recycling bins have yellow lids:



### **6. *Management of the Bins.***

- The bins will be kept in an enclosure and only taken outside of designated enclosure to be collected.
- The bins will be well maintained at all times.
- A tap with running water, hose attachment and drain are available for cleaning of the bins.
- The bins will be hosed down periodically to ensure cleanliness at all times.
- The premises will have a regular Pest Control preventative maintenance program.

### **7. *Waste Collection Procedure***

Waste bin area will be the dedicated enclosed bin area at the rear of the tenancy.

- The clearly marked Bins will be stored in the designated bin area.
- The bins are clearly identifiable by coloured lids.
- The bin area has natural air flow to permit ventilation.
- Bins emptied twice weekly.

- Waste collection drivers will collect waste in a manner that is safe.

**8. *Managing Waste Spill***

incidents of waste spill are to be managed as follows by the waste contractor in conjunction with the operator:

**Water Spill within Building Perimeter:**

- A. Prevent the spill from escaping into immediate environment
- B. Prevent the spill from escaping into immediate environment – bund spills to prevent flowing into storm water drains or onto land. Enclose or cover litter to prevent wind blowing litter into the environment.
- C. Take action to stop further spilling / leakage if safe to do so. Use appropriate PPE if required to handle waste or waste equipment.
- D. Notify reporting manager within the waste company and building facilities manager immediately.
- E. Secure area to prevent access by public.
- F. Await further direction from reporting manager and / or building facilities manager.

**Waste spill after waste leaves site:**

- A. Contractor to follow their spills procedure to limit environmental impacts.
- B. Contractor to comply with any corporate reporting / response procedures.
- C. Contractor to comply with any regulatory reporting procedures.
- D. Contractor to notify the operator by email with 24 hours of the spill occurring.