



Press Release – For immediate release

****New Food Waste Regulations to be introduced****

Businesses in the catering and accommodation sector (including bars, hotels, restaurants, canteens, supermarkets and nursing homes) will be required to segregate food waste as of 1st July 2010.

In order to implement the EU Landfill Directive the Department of the Environment Heritage and Local Government introduced new Food Waste Regulations in December 2009. The new regulations (Waste Management (Food Waste) Regulations 2009 (S.I. No. 508 of 2009)) are aimed at the commercial sector.

If you run a pub, hotel, supermarket, canteen, college, large guest house, restaurant or café that produces more than 50kg of food waste a week then these regulations apply to you. Under the new Regulations from 1st July 2010 all food waste arising on the premises will need to be segregated at source and kept separate from other waste and contaminants. The segregated food waste should then be made available for collection or transferred directly by the producer for the purposes of authorised treatment. Alternatively the waste may be treated on the premises under specified conditions.

Premises that produce less than 50kg of food waste in a week have until 1st July this year to apply in writing to Carlow County Council to be exempt from the Regulations until 1st July 2011. However where a source segregated food waste collection service is currently available to the producer this exemption does not apply.

Specified premises include (See Schedule 1 of the Regulations for exact wording):

- Premises that supply hot food for eating on or off the premises, including where this is just a subsidiary activity.
- Pubs where food is supplied.
- Premises where food is supplied to employees.
- Hotels, guest houses, and hostels with > 4 guest bedrooms.
- Shops or supermarkets selling food, including sandwiches or hot food, including where this is just a subsidiary activity.
- Restaurants, cafés, bistros, wine bars, etc. where food is prepared on the premises.
- Hospitals, nursing homes, etc., where food is prepared on the premises.
- Schools, colleges, higher level institutions, training centres, etc., where food is prepared on the premises.
- State buildings where food is prepared on the premises, including prisons, barracks, government departments, local authorities, etc.
- Stations, airports, ports, harbours and marinas where food waste is unloaded.

Implementation of the regulations should not conflict with food safety and hygiene standards. Producers must take reasonable measures to minimise odours and nuisance on their premises.

Carlow Local Authorities may request that a producer prepare and submit an annual environmental report in respect of performance on food waste management. In addition, organisers of trade shows, exhibitions and events where food is supplied must prepare a food waste management plan before and reports after the event, on the provisions made to meet these Regulations. A Council may also request a food waste management implementation report after the event.

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