

Wasting food feeds climate change



**It's time for action –
small changes make a huge
difference to our planet.**

**Climate change and nature loss are
the greatest global threats we face.
We need to act now to protect
our families and communities
and reach net zero emissions.**

Doing nothing isn't an option.

**CLEAN
GREEN**
EAST
AYRSHIRE

The logo for Clean Green East Ayrshire consists of the words 'CLEAN GREEN' in a bold, sans-serif font, with 'EAST AYRSHIRE' in a smaller font below. To the right of the text is a circular icon containing a stylized leaf and a circular arrow, symbolizing sustainability and a circular economy.



Tackling climate change *together*

Waste accounts for around 42% of East Ayrshire Council's carbon footprint and this includes domestic and commercial waste collected and disposed of by the Council. To address this, we need our local businesses and residents to reduce the amount of waste they produce, whilst increasing the percentage of waste that is recycled and diverted from landfill.

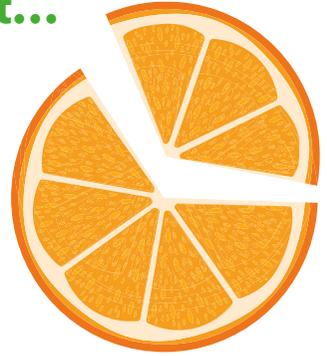
When food waste ends up in landfill, it releases methane gas, which is one of the most damaging greenhouse gases. This means food waste is having a significant impact on the climate emergency. Together we can address this impact by reducing and recycling food waste.



Food waste and its impact...

One third of the world's food is wasted.

Food waste is the most carbon intensive waste material, accounting for 22% of Scotland's waste carbon impacts. Businesses can save money by ensuring that food isn't wasted and reused wherever possible.



What is a food business?

A food business is defined as "An undertaking, whether for profit or not, and whether public or private, carrying out any activity related to the processing, distribution, preparation or sale of food". This excludes businesses that only prepare and sell drinks.

A staff canteen where food is prepared, sold and consumed is classed as a food business. The following type of organisations must comply with the food recycling regulations - hotels, restaurants, cafés, shopping centre food courts, canteens, public houses or shops that serve food, supermarkets, schools and colleges with canteens, prisons, nursing homes and hospitals.

Recycling food waste - your legal responsibilities

Food businesses (such as cafés, restaurants or food takeaways), which produce food waste must comply with the Waste (Scotland) Regulations: <https://www.zerowastescotland.org.uk/waste-scotland-regulations>. This includes presenting food waste separately for collection and recycling.

We are here to help you

East Ayrshire Council can provide a food waste recycling service to local food businesses.

East Ayrshire Council's Cleaner Communities can provide advice on how to maximise food waste recycling and can help set up a food waste collection for your business. Businesses that currently have their waste collected by the Council can also request a larger food waste bin to maximise food recycling.

The Council enters into a contractual agreement with business owners that includes a breakdown of the recycling bins provided, the frequency of collections and costings.

The Council will refer businesses that persistently do not comply with the Waste (Scotland) Regulations to Environmental Health for enforcement action. **Fines of up to £10,000 can be imposed on businesses that fail to comply with the Regulations.**

For further information, please contact:

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Increasing
your food waste
recycling from
23ltr to 140ltr
will help tackle
climate change



East Ayrshire Council
Comhairle Siorrachd Àir an Ear

