# Waste (Scotland) Regulations 2012 -

### **Recycling Guidance for Guest Houses and B&B's**

#### **Regulatory Requirements**

From January 2016 all guest houses and B&B's must take all reasonable steps to separate dry recyclable materials (i.e., glass, metals, plastics, paper, and cardboard) from the rest of their waste for collection and disposal.

Guest houses and B&B's which produce over 5kg of food waste per week must also take reasonable steps to ensure their food waste is collected separately. Food waste disposal to sewer via a macerator is prohibited.

There is an exemption to the food waste segregation requirement for premises situated in rural areas. To check whether your premises is defined as rural for the purposes of the Regulations follow this link to a postcode checker

https://www.zerowastescotland.org.uk/ruralpostcodesearch

# Expectations for guest houses and B&B's to comply with the Waste (Scotland) Regulations 2012

It is expected that all key recyclables waste streams generated by guest houses and B&B's are separated for collection and recycling.

As a guide the following list of waste streams should be targeted in the respective areas of operation.

No.	Area of operation	Target materials for recycling
1	Kitchen/Food Preparation Area	<ul> <li>Food waste</li> <li>Empty food packaging such as metal tins or cans, glass, recyclable plastic bottles, plastic packaging</li> <li>Cardboard packaging e.g., Delivery boxes, egg boxes, food packaging</li> </ul>
2	Guest Areas, i.e., bedrooms, lounge	Provision should be available for guests to recycle glass, metal or recyclable plastic drinks containers, paper, newspaper & magazines
3	Staff Welfare Area (If applicable)	Provision should be available for staff to recycle glass, metal, or recyclable plastic drinks containers, paper, newspapers and magazines
4	Office (If applicable)	Paper, cardboard
5	Bar (If applicable)	<ul> <li>Glass</li> <li>Metal</li> <li>Recyclable plastic drinks containers</li> <li>Cardboard for any boxed drinks containers</li> </ul>
Consider labelling bins, stating clearly what should be recycled. Use the free online poster creator tool to help guests recycle effectively <u>http://rfspostercreator.com/</u>		

<sup>1</sup> A food business is defined as whether for profit or not, public or private, carrying out any activity relating to the processing, distribution, preparation or sale of food.

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The best way your business can promote high quality recycling is to segregate these key waste streams at source, so that they can be presented for separate collection to your chosen waste contractor.

It is recommended that clear bags are used for the sack collection of recyclable material to facilitate a visual quality check. Black or opaque bin bags should be avoided for this purpose.

### **Best Practice Recommendations**

As a minimum you should provide:

- 1. **Internal Segregation** Facilities for guests/staff to recycle glass, metal, plastic, paper and cardboard, where they are generated.
- Labelling Recycling facilities should be adequately labelled to avoid contamination of recyclables and general waste. Please visit <u>http://rfspostercreator.com/</u> to download posters for your internal bins.



- 3. **Monitoring** Check periodically for contamination and make improvements where necessary.
- 4. **Location** Recycling bins should be located next to general waste bins and recycling bins should be found where waste is most produced.
- 5. **Communication** Accommodation owners should communicate effectively with their guests, for example, guests checking in or picking up keys should be informed of recycling/waste disposal requirements. This could be included in your welcome pack/house rules or communicated through signage.

### **Useful links**

http://directory.resourceefficientscotland.com/ - Choosing a waste contractor

https://energy.zerowastescotland.org.uk/reduce-waste - Reducing waste

#### Contact us for further information:

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