

Waste & Recycling

Reducing waste and

recycling is a key way that businesses in Havering can help protect the environment – whilst also boosting their image and bottom line.



The UK has laws that require some businesses to ensure that a proportion of what they sell is recovered and recycled.

Quick ways to reduce waste:

- Only print when absolutely necessary, and then make sure you print on both sides.
- Use scrap paper instead of sticky notepads to make notes.
- When disposable items run out (such as cups), replace them with reusable ones.
- If you are a café, restaurant or takeaway then food waste could be costing you a lot of money.

WRAP has online tools and information to help cut waste and costs. Visit: **www.wrap.org. uk/content/sme-food-waste/ recycling-guidance**







EVERY YEAR MORE THAN 500,000 TONNES

OF FOOD ARE WASTED IN RESTAURANTS, PUBS, HOTELS AND QUICK SERVICE RESTAURANTS IN THE UK

THAT'S THE EQUIVALENT OF ALMOST 1 BILLION AVERAGE PLATES OF FOOD

The benefits of reducing waste:

- Waste sent to landfill produces methane, a potent greenhouse gas and any treatment of waste will have an environmental cost.
- The transportation of waste to disposal sites produces greenhouse gas emissions from using fuel in trucks and other equipment.
- Reducing waste will save your business money as the costs of collections are high and rising.
- You could save money on handling, storage and transportation costs.
- Being a more environmentally efficient business will also improve your reputation.

WRAP

Get information on how to reduce waste and save money from WRAP's Business Resource Efficiency Hub. There you can find Green Town, an online interactive tour which shows where savings can be made for a range of business types.

VISIT

http://greentown.wrap.org.uk/

WASTE IS ESTIMATED TO COST THE UK FOOD INDUSTRY £5 BILLION PER YEAR



Clean • Safe • Proud

With your help we can make a healthier borough with cleaner air for today and the future.

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MAYOR OF LONDON