

## Waste (Scotland) Regulations 2012 – Guidance for Shopping Centres

### Regulatory Requirements

Since 1 January 2014 all businesses, not-for-profit organisations and public sector bodies must take all reasonable steps to separate the target dry recyclable materials (i.e. glass, metals, plastics, paper or card, including cardboard) from the rest of their waste for collection .

Food businesses<sup>1</sup>, including food retailers, restaurants and cafés, which produce over 50 kg of food waste per week, must take all reasonable steps to ensure their food waste is separately collected. In such circumstances food waste disposal to sewer via a macerator is prohibited.

Food businesses which produce between 5 and 50 kg of food waste per week will have to present that food waste for separate collection from 1 January 2016.

There is an exemption to the food waste segregation requirement and disposal to sewer ban for premises situated in rural areas. To check whether your premises are defined as rural for the purposes of the Regulations follow this link to a postcode checker <http://faq.zerowastescotland.org.uk/ruralsearch/>

### Expectations for shopping centre facilities to comply with the Waste (Scotland) Regulations 2012

SEPA expect that all key recyclable waste streams generated by businesses located within the centre are separated for collection and recycling.

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

No.	Area of operation	Target materials for recycling
1	Back of house for retail outlets	Packaging such as cardboard & recyclable plastic
2	Back of house for food court tenants / restaurants / cafés & staff canteen facilities	<ul style="list-style-type: none"> <li>• Food waste</li> <li>• Food packaging such as cardboard, metal (tins), glass (jars) &amp; recyclable plastic containers</li> <li>• Glass, metal or recyclable plastic drinks containers</li> </ul>
3	Front of house food court (if applicable)	<p>A final position has still to be determined – the intention is to establish parity with the quick service restaurant sector. Trials are currently being conducted to establish minimum requirements &amp; best practice.</p> <p>SEPA will update this guidance note when minimum requirements are defined.</p>

<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

4	Public space	Provision should be available for the public to recycle metal (cans) & recyclable plastic (bottles) drinks containers.
5	Staff room / welfare areas	Provision should be available for staff to recycle metal or recyclable plastic drinks containers and newspapers & magazines.
6	Office	Paper, cardboard
Appropriate systems should be established from each area of operation and within the service yard to maintain the quality of material prior to collection.		

Since 1 January 2014 onsite restaurants and cafés will require a separate food waste collection if they produce more than 50kg of food waste per week.

Co-mingling of dry recyclables is acceptable, provided it does not result in significantly lower quality material than would be achieved from a fully separate collection. To avoid this, fully co-mingled collection systems which include both paper and glass together should be avoided.

Separate or co-mingled collection of recyclables should be complemented by a general waste collection service for non-recyclable materials. Businesses must use the general waste service to ensure non-recyclable materials do not contaminate recycling.

Centre facilities management have a duty to ensure that the waste collection & storage system for retail units and food businesses enable them to comply with the regulatory requirements.

Waste collection service contractors should advise the Centre on how material is to be presented for collection in order to maintain the quality of the material. Contractors should also conduct spot checks for contamination and feedback, as appropriate.

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

### Best Practice Recommendations

Continually review the waste streams generated in the centre in order to maximise the quality and quantity of materials recycled.

European Waste Catalogue (EWC) codes should be used when describing material in waste transfer notes, as follows:

Material	EWC code	EWC description
Cardboard packaging	15 01 01	Paper & cardboard packaging
Plastic bottles or product packaging	15 01 02	Plastic packaging
Cans	15 01 04	Metallic packaging
Mixed recyclables	15 01 06	Mixed packaging
Glass bottles & jars	15 01 07	Glass packaging
Paper	20 01 01	Paper & cardboard
Food waste	20 01 08	Biodegradable kitchen & canteen waste
General waste	20 03 01	Mixed municipal waste

### Useful Links

Duty of Care – A Code of Practice <http://www.scotland.gov.uk/Publications/2012/10/2631>

SEPA website

[http://www.sepa.org.uk/waste/moving\\_towards\\_zero\\_waste/zero\\_waste\\_regulations.aspx](http://www.sepa.org.uk/waste/moving_towards_zero_waste/zero_waste_regulations.aspx)

Frequently Asked Questions <http://www.zerowastescotland.org.uk/RegulationsFAQS>

Resource Efficient Scotland <http://www.resourceefficientscotland.com/>

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