

Get it right!

Separate materials correctly in bins clearly labelled to collect food waste, recyclables and non-recyclables.

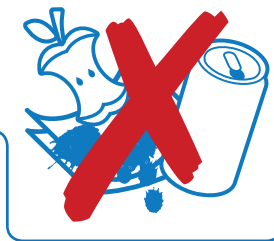


Food waste is processed to produce fertiliser and a biogas to generate power.



Think before you throw.

Don't mix food waste, recyclables or non-recyclables.



Only recycle clean paper and cardboard.

Paper with food on it should be placed with non-recyclable items.



Always rinse out glass, plastic or metal food containers.



Who is SEPA?

The Scottish Environment Protection Agency (SEPA) is Scotland's principal environmental regulator, protecting and improving Scotland's environment.

Why recycle?

- It's the law. If you don't comply, you can be liable for a fine of up to **£10,000**.
- From **January 2016**, you must recycle food waste if your business produces **5kg** or more of food waste (unless excluded by rural location).
- Reduces the need for landfill and the mining of raw materials.
- Helps prevent the production of environmentally damaging gases (such as methane) produced when biodegradable waste is sent to landfill.

Who you can contact for further information

- ✓ Email SEPA at: zerowaste@sepa.org.uk
- ✓ Zero Waste Scotland's programme, Resource Efficient Scotland
www.resourceefficientscotland.com
Please call: **0808 808 2268**
or email: enquiries@resourceefficientscotland.com



A programme of
Zero Waste Scotland

Are you complying with your legal duty to separate materials for recycling?



 recycle for Scotland

Regulations in Scotland require businesses to separate the following materials for recycling



Glass

- including rinsed drinks bottles and food jars



Metal

- including rinsed cans and tins



Plastic

- including rinsed drinks bottles and food containers



Cardboard

- preferably flattened



Paper

- clean paper only




Food waste

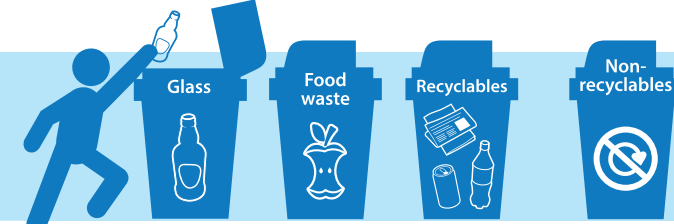
- from food preparation and leftovers

If you don't recycle, the fine can be up to

£10,000

5 easy steps to stay within the law...

1.  Look at what you're producing and get the right service from your waste contractor.

2.  Train your staff and label bins.

3.  **Think before you throw.** Don't mix food waste, recyclables or non-recyclables. **Only** use black bin bags for non-recyclable waste.

4.  You are exempt from separating food waste **only** if you:

- don't prepare or sell food;
- qualify as a rural location;
- produce less than 5kg of food waste per week.

5.  **Help Scotland become a zero waste nation.** **Think before you throw.**