## **Coffee grounds and bar fruit recycling**

Cloth	Blue
PPE	Rubber gloves
Chemicals	Washing Up Liquid
Reference	<ul> <li>Safety policies</li> <li>COSHH Manual</li> <li>Risk Assessment Manual</li> <li>A4 Handwash poster</li> <li>SOP - K0066 - Food waste recycling</li> <li>SOP - 0F0022 - Manual handling - General</li> <li>SOP - 0F0030 - Recycling procedures</li> <li>SOP - 0F0031 - General waste management</li> </ul>
Equipment	Green coffee grounds caddy     Red internal food waste bins     External food waste bins     Waste guide poster     Coffee grounds stickers     Colander or sink strainer     Clear bin liners
<b>▶</b> VideoSOP	To be used together with this written SOP. Tap here to play

## Step 1



#### For recycling coffee grounds:

- A green coffee grounds caddy or red internal food waste bin must be available in the self-service coffee area.
- Coffee grounds caddies or red internal food waste bins must never be made accessible to customers or used instead of a general waste bin on the coffee station.
- All green coffee grounds caddies must be clearly labelled "Food Waste Coffee Grounds only". Additional coffee grounds stickers can be ordered via the property maintenance system.
- Additional bins for all other recycling must be set up. Refer to SOP OF0030 -Recycling procedures.

### Step 2



 Non-food items must not be placed into the coffee grounds caddies. This includes cutlery, paper napkins, sugar sachets, wooden stirrers, tea bags, filter coffee paper and any other non-food item.

### Step 3



 Coffee grounds from coffee machines must be emptied into the green coffee grounds caddy or directly into a red internal food waste bin.

# Step 4



#### For bar fruit recycling:

- A green coffee grounds caddy or red internal food waste bin must be available in the glasswash area for the collection of bar fruit waste.
- A colander or sink strainer must be set up in the glasswash sink in order to allow excess liquid to drain from the bar fruit waste.
- Once drained, all bar fruit waste from customer drinks and from bar fruit preparation can be placed into a green coffee grounds caddy or red internal food waste bin.

Private and confidential – for internal use only

## **Coffee grounds and bar fruit recycling**

# Step 5



- Once full, or at the end of every day, the contents of the coffee grounds caddies must be transferred into a red internal food waste bin. Do not over fill the bag.
- At the end of every day, the contents of the red internal food waste bins must be emptied into the designated external food waste bins. Refer to SOP - K0066 - Food waste recycling.

# Step 6



- Clean the empty green coffee grounds caddy and red internal food waste bins inside and out using hot soapy water as part of the end of night closedown.
- Allow to air dry.

### Step 7



### In the external bin area:

- Ensure all coffee grounds, bar fruit waste and food waste are bagged and placed inside the designated external food waste bins.
- Lids on external bins must be kept closed at all times when not in use.
- Employees must wash hands after handling coffee grounds, bar fruit waste and food waste.
- DO NOT return any coffee grounds, bar fruit waste or food waste back to the National Distribution Centre (NDC).
- Only use clear bin liners for recycling coffee grounds, bar fruit waste or food waste.



### Step 8



- Any container used for coffee grounds or bar fruit recycling must never be used for any other task.
- Additional green coffee grounds caddies can be ordered from Veolia by telephoning 0370 6060686.
- Additional red internal food waste bins can be ordered via the non-consumables order.