

SECTION 6 - HYGIENE STANDARDS

HS/05: Control and disposal of refuse

1.0 Storage of refuse within food premises

1.1 Waste bins used for the temporary storage of refuse in food areas shall be:

- constructed of durable plastic;
- must have tight fitting lids;
- must be fitted with a foot-operated pedal; and
- must be readily cleanable.

1.2 All waste bins must have a black bin liner in place prior to refuse being deposited in them.

1.3 Waste bins must not be placed directly next to food preparation surfaces as this may heighten the risk of cross-contamination.

2.0 Removal of refuse from food premises

2.1 Refuse must be removed from food areas on a regular basis throughout the working day and at the end each shift in order to reduce the risk of odours and the potential to attract pests

2.2 On removal of bin liners from waste bins they must be tied securely in order to prevent spillage, leakage, scavenging by persons or infestation from insects, rodents or birds.

2.3 If leakage occurs in transit to the external refuse storage area then this must be cleaned with immediate effect. Spilt waste, if not attended to will attract food pests and present a slip-hazard.

3.0 Storage of refuse in external areas

3.1 Refuse awaiting collection must be stored securely e.g. in a compactor or refuse bin with a lid.

3.2 Storage areas and the immediate environment around compactors must be kept clean and tidy at all times in order to reduce the risk of unwanted odours and pest infestation.

3.3 Any pest sighting must be reported with immediate effect to the manager responsible for the area.

4.0 Disposal of refuse

4.1 Refuse must only be collected and disposed of by a licensed contractor.

Version	Date of issue	Author	Endorsed by
V3	June 2019	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser