

## Unit 306: Monitoring and supervision of food safety

### Worksheet 6: Waste (Tutor)

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1. Explain the procedures for the regular disposal of waste
  - Remove food scraps from the kitchen daily – or more frequently if required.
  - Arrange regular waste collection. Most food businesses require waste collection at least twice a week.
  - Do not allow waste containers to overflow. Move overflowing waste to other containers.
  - Regularly hose down and clean waste containers.
  - Always use a waste liner for garbage containers. This is a good way to ensure that the waste container is kept as clean as possible and that harmful bacteria do not have time to grow on the inside of the unit itself.
2. Identify how waste recycling can be implemented
  - Items suitable for recycling (card, glass, metal, etc.) should have their own recycle bins and be in line with local authority guidelines.