

The Disposal of Waste Food

Does your business produce waste food or animal waste?

If you are a food retailer, distributor or manufacturer (and in certain circumstances a caterer) who in the course of your business is left with raw meat or fish, which is no longer intended for human consumption, e.g. raw meat or fish past its use-by-date, then these regulations will affect you.

Waste food originating from retailers, distributors, wholesalers and manufacturers

The following two categories of food products fall into the lowest category of animal by-product waste, which is **Category 3**, and so must be disposed of in accordance with the above regulations.

- **Raw meat and fish:** includes meat and fish off-cuts, products that require cooking before consumption, e.g. scampi, fish fingers, raw sausages, chicken kiev, bacon. These products must be disposed of at approved premises by one of the prescribed methods, e.g. by rendering, incineration, or disposal at an approved biogas or composting plant.
- **Former foodstuffs:** uncooked and lightly cooked meat, poultry and fish products that are no longer intended for human consumption (e.g. due to commercial reasons, or manufacturing/packaging defects, and also out of date foods). This includes, for example, rare cooked meat (pink meat), beef jerky, Parma and Serrano ham, raw eggs and smoked salmon. From 01 January 2006 these products must also be disposed of at approved premises by one of the prescribed methods.

A flow chart is below to help you decide how to dispose of your food waste:

- Disposal of waste foods containing animal by-products flowchart

For additional information see the Defra "Think before you bin!" leaflet (<http://www.defra.gov.uk/foodfarm/byproducts/documents/wasteleaflet.pdf>).

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The Government Standard

What must I do with waste food that cannot go to landfill?

1. Store all Category 3 animal by-product waste separately from other waste.
2. **Waste containers:** animal by-product waste must be stored in a clean, lidded, leak proof container and must be labelled:
 - 'Category 3 material'
 - 'not for human consumption'

Storage should not pose a risk of contamination to other foodstuffs, nor be left exposed to animals or wild birds.

3. **Collection:** must be by a licensed carrier (see below for how to find one) and be taken to approved premises for the correct method of disposal. You may want to work with other local retailers to establish a workable collection route by the same collector. The carrier must give you a commercial document specifying:
 - a) the date the material was moved
 - b) description of the material and the category description
 - c) the quantity of material
 - d) place of origin of material
 - e) name and address of carrier
 - f) name and address of receiver and approval number (if applicable)
4. **Records:** as a consignor of animal by-product waste you must additionally keep a record showing (a) (b) (e) and (f) above. Both the commercial documents and records are required to be kept for two years and must be available for inspection by an authorised inspector.
5. **Cleansing and disinfection:** after each collection you must thoroughly clean and disinfect the container.
6. **Emergencies:** you are advised to make plans in case of an emergency - e.g. a freezer breakdown or product recall - when you may have to destroy large amounts of animal by-product at short notice.

What about 'sale or return' foods?

You can continue your normal practices with your supplier. However you cannot use them to dispose of other former foodstuffs - e.g. out of date/damaged canned or dried meat products - they should be collected/disposed of as detailed above.

Do I have to empty food for its packaging before it is collected?

You should check with your collector that they will accept waste animal by-products in its packaging. If they will not, then packaging must be properly emptied before the carrier collects the Category 3 materials and the empty packaging is then sent to landfill.

Any packaging which is significantly contaminated with Category 3 material cannot go for landfill and must be disposed of as per Category 3 material.

Catering waste

Catering waste means all waste food (including used cooking oils) originating in restaurants, catering facilities and kitchens, including domestic kitchens. The disposal of catering waste is only controlled by the regulations if you are sending it:

- for animal consumption (it is illegal to feed catering waste containing meat to livestock) - or
- for use in a biogas plant for composting

All other catering waste can continue to be disposed of to landfill in the normal way. However, you must ensure that the waste is stored in covered leak proof containers to which wild animals and birds cannot gain access.

If the catering operation shares premises with another food activity such as retail, bakery, or butchery then the non-catering waste must be disposed of as set out above.

Where can I get a list of approved carriers?

Details of licensed carriers and approved premises to transport and dispose of animal by-product waste can be provided by your local trading standards service. Further details can be found on the Defra website:

Premises

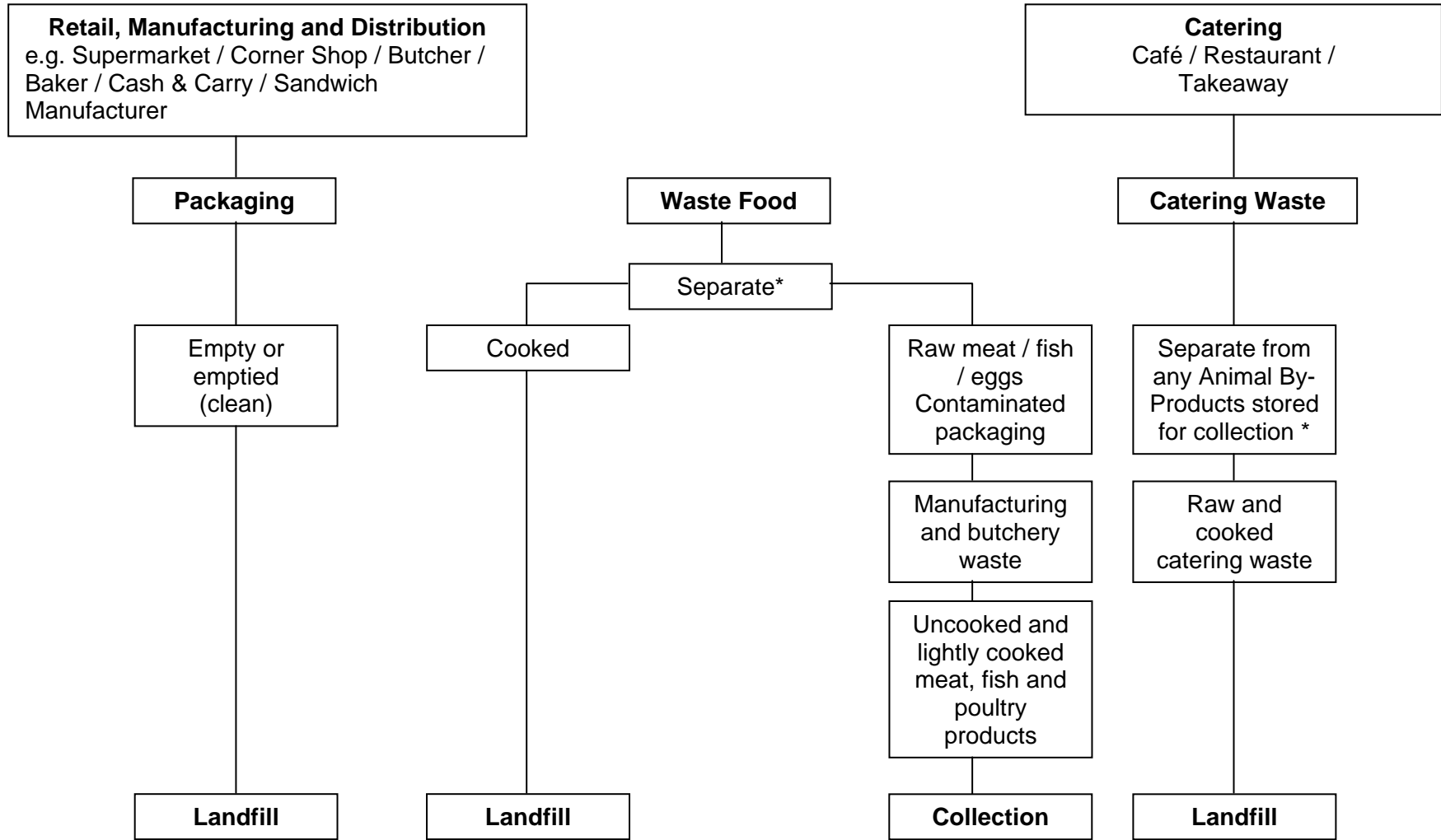
(<http://www.defra.gov.uk/foodfarm/byproducts/approvals/index.htm>)

Collectors

(<http://www.defra.gov.uk/foodfarm/byproducts/wastefood/collectors.htm>)

Additional material can be found on Defra's Disposing of animal by-products page (<http://www.defra.gov.uk/foodfarm/byproducts/index.htm>) and, more specifically, its Former foodstuffs page (<http://www.defra.gov.uk/foodfarm/byproducts/wastefood/formerfoodstuffs.htm>) which includes guidance notes and questions and answers.

Disposal of Waste Foods containing Animal By-Products



Landfill
Collection by usual Waste Collection Services (including Local Authority)

Collection
Specialist collection by transporter for rendering / incineration / composting / biogas digestion

Note
If your premises produces waste for both collection & landfill then you must keep these separate at all times.

Where can I get further help?

This leaflet is not an authoritative document on the law and is only intended for guidance. For further details or clarification contact Derbyshire Trading Standards at:

Chatsworth Hall
Chesterfield Road
Matlock
Derbyshire
DE4 3FW

Telephone:

Businesses:	Call Derbyshire	08 456 058 058
Consumers:	Citizens Advice consumer helpline	08454 040506

Fax: 01629 536197

Website: www.derbyshire.gov.uk/tradingstandards

We want everyone to be able to understand us. On request, we will arrange:

- Language interpreters, including for sign language
- Translation of written materials into other languages
- Materials in large print, on tape or in Braille.

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