

WASTE NOT, WANT NOT:

TOP TIPS FOR WASTE MANAGEMENT



In 2024 the Southwark Climate Collective (SCC) supported over 140 businesses to reduce carbon emissions, cut costs and increase efficiency. Reducing waste isn't just about being environmentally responsible - it can also save your business money, improve efficiency and support a cleaner, more sustainable workplace.

Ready to make a difference? Follow these practical steps to minimise waste and improve recycling in your workplace!

1. INTRODUCE COLOUR CODING

WHY?

- **To improve recycling rates:** clear colour-coded bins reduce contamination and increase the quality of recyclable materials.
- **To simplify waste sorting:** a consistent colour system makes it easier for employees to separate waste correctly.

HOW?

- Use standard colours: lime green for mixed recycling, grey/black for general waste, and brown for food waste.
- Apply the system across bins, signage, and waste sacks to reinforce proper use.
- Display clear posters and guides to help staff understand what goes where.

2. INTRODUCE A CIRCULAR BOX

WHY?

- **To capture hard-to-recycle materials:** items like crisp packets, coffee pods, PPE, and plastic film can be diverted from landfill.
- **To give waste a second life:** materials collected in a Circular Box are sent to specialist recycling partners.

HOW?

- Set up a dedicated Circular Box in a central location.
- Educate staff on what items can be placed inside.
- Partner with a trusted recycling service to manage collections.

3. INTRODUCE COFFEE CUP RECYCLING

WHY?

- **To prevent waste:** coffee cups contain high-quality virgin fibres that should be recycled instead of sent to landfill.
- **To support a circular economy:** proper recycling ensures cups are repurposed into new products.

HOW?

- Set up dedicated coffee cup recycling bins separate from other waste.
- Work with a specialist recycling provider to process the collected cups.
- Encourage staff to use reusable cups when possible.

4. IMPROVE FOOD RECYCLING

WHY?

- **To reduce landfill waste:** food waste is a major contributor to methane emissions.
- **To generate renewable energy:** food waste can be converted into biogas and fertiliser through anaerobic digestion.

HOW?

- Provide separate food waste bins in kitchens and dining areas.
- Work with a food waste collection service that processes waste sustainably.

5. EDUCATE STAFF

WHY?

- **To increase recycling compliance:** when staff understand waste management systems, they use them correctly.

HOW?

- Educate staff on what food items can be composted or recycled through Lunch & Learns or workshops.
- Create Green Teams to champion waste reduction initiatives.
- Use posters, emails, and internal comms to reinforce key messages.

6. INTRODUCE A COMPOSTABLES SERVICE

WHY?

- **To manage biodegradable packaging waste:** compostable cups, cutlery, and containers can break down into quality compost.
- **To improve food waste recovery:** compostables can be processed alongside food scraps.

HOW?

- Provide separate bins for compostable packaging.
- Partner with a composting service to ensure proper breakdown.
- Encourage staff to choose compostable options when disposable packaging is needed.

Start small: implement one or two of these changes and track their impact.
Engage staff: encourage participation and feedback to improve uptake.
Celebrate successes: share your progress to inspire further action!

For more resources visit [Southwarkclimatecollective.co.uk](https://southwarkclimatecollective.co.uk)

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