The Singleton Bar & Grill

Waste Management Plan



Address:

Unit 1, 2 Redwood Avenue, Karnup WA 6176

HOSPITALITY TOTAL SERVICES	Document Title		Waste Management Statement	
	Author	Ver.	Last Review	Next Review
	Hospitality Total Services	1	Jul-26	TBC
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Introduction

This Waste Management Plan aims to provide a compliant waste management system and recycling process that demonstrates industry best practice and produces environmentally sustainable outcomes for The Singleton Bar & Grill. The plan is designed to be responsive to business demands, resulting in improved resource utilisation and the elimination of potential occupational health and safety issues. It serves as the cornerstone of the venue's waste management practices.

Food and beverages at the premises will be procured, prepared and dispensed in accordance with the following:

- Food Act 2008
- Food Regulations 2009
- Food Safety Standards (Chapter 3)
- Australian Standard AS4674–2004, which has been followed in the design of the food premises
- City of Rockingham waste and health requirements, including the City's Health Local Law

Objectives

This plan ensures that waste management is undertaken effectively, efficiently, safely and sustainably, in line with the waste hierarchy:

- Objective 1 – Avoid: generate less waste.
- Objective 2 – Recover: recover more value and resources from waste.
- Objective 3 – Protect: protect the environment by managing waste responsibly.

Location of Bins

Bins will be located within a dedicated bin store in the tenancy's service area, accessed via the shopping centre service area. The bin store will incorporate a hose-down reel and tap, a floor drain, and screening from public view, consistent with the City of Rockingham's requirements and the concept plan.

Bin Storage

The bin store area has been designed to host:

- Two (2) × 660 L general waste bins (red lids)
- One (1) × 660 L co-mingled recycling bins (yellow lids)

- Two (2) × 240 L food organics bins (green lids, subject to service availability)

This setup accommodates waste volumes typical of a hospitality venue of this scale and complies with the City of Rockingham's commercial waste management expectations. The bin store allows the flexibility to increase bin numbers and capacity if required, with the operation's focus on minimising food waste. Waste collection will be undertaken by a private commercial contractor (to be confirmed).

Bin Dimensions

Bin Type	Height (mm)	Depth (mm)	Width (mm)
240 L	1060	730	585
660 L	1200	770	1210

Waste Generation

The calculation of the volume of waste to be disposed of has considered the WALGA Commercial and Industrial Waste Management Plan Guidelines for a Tavern – Bar and Dining area, which indicate that a bar and dining area at a hotel premises would generate approximately 50 L of general waste per 100 m² of floor area. The Singleton Bar & Grill comprises an internal area of approximately 344 m². On this basis, applying the WALGA rate of 50 L per 100 m² to the internal area of approximately 344 m², the venue is expected to generate approximately 172 litres of general waste per day (344 m² ÷ 100 m² × 50 L) under typical trading conditions. The following industry practices will be applied to minimise waste:

- Procedures that reduce or avoid the creation of waste (e.g. discounts for reusable cups, electric hand-dryers).
- A large proportion of menu items purchased portion-controlled (e.g. burgers, diced meat).
- Reduced wastage for events where patron numbers and catering are known in advance.
- Just-in-time ordering, standardised recipes and strict portion control using 'gold standards'.
- All waste monitored and reviewed regularly.
- Given the above, the premises will ensure adequate general waste, recycling and organics receptacles to meet its requirements.

Waste Reduction and Mitigation

Operational strategies will be implemented to keep waste to a minimum, minimise waste collection frequency (reducing the premises' carbon footprint), and recycle where possible.

Recycling will be undertaken for all suitable products, and the operator will support the local community and the City of Rockingham's efforts and programs to reduce landfill.

Management of the Bins

- The bins will be well maintained at all times.
- A tap with a running-water hose attachment and a floor drain are available to clean the bins.
- The bins will be hosed down periodically to ensure food safety and hygiene.
- The premises will have a regular pest-control preventative maintenance program.

Waste Collection Procedure

- The waste bin area will be the dedicated bin store within the tenancy service area.
- The bins are clearly identifiable by coloured lids.
- The bin store has natural airflow to permit ventilation.
- Bins are emptied two to three times weekly, or as required.
- Waste collection drivers will leave their vehicles and safely collect the waste.

Type of Waste	Method of Disposal	Frequency of Collection
General Waste	Red lid bins	3 x weekly
Recycling	Yellow lid bins	Twice weekly or as required
Organic Waste	Green lid bins	Weekly or as requested (subject to availability)

Managing Waste Spill

In accordance with the waste contractor's procedures, incidents of waste spill are to be managed as follows:

Spill within the building perimeter

- Prevent the spill from escaping into the immediate environment; bund spills to prevent them flowing into stormwater drains or onto land, and enclose or cover litter to prevent wind dispersal.
- If safe, stop further spilling or leakage, using appropriate PPE to handle waste or waste equipment.
- Notify the reporting manager within the waste company and the centre facilities manager immediately.

- Secure the area to prevent public access and await further direction.

Spill after waste leaves the site

- Contractors follow their spill procedure to limit environmental impacts.
- Contractor to comply with any corporate and regulatory reporting procedures.
- Contractor to email the centre facilities manager within 24 hours of the spill occurring.
- Staff and contractors must strictly follow this Waste Management Plan. Any concerns about the operation of the premises must be directed to the venue's Approved Manager.