

Waste segregation guidelines



Food Waste (wet waste)

Vegetable peels, expired ingredients, plate scraps. Collect these in a designated (green) bin, lined with a bag. Keep it covered to avoid odors and pests.



Recyclables (dry waste)

Cardboard, paper, clean plastic containers. Use a separate bin, maybe blue or yellow, for recyclables. Color-coded bags or containers help staff tell them apart instantly.



General Trash

Dirty packaging, used napkins, non-recyclables. These go into another distinct bin, often a black bag for landfill waste.



Used Cooking Oil

Cool it and pour it into a sealed container designated for used oil. Never down the drain.



Hazardous or special waste

Used chemicals (e.g., cleaners) or broken glass. Chemicals get disposed of according to their instructions or collected by a certified service, with Safety Data Sheets on hand. For broken glass, put it in a thick, separate container and label it before tossing, to avoid injuries.



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