

Waste Management Strategy

Proposed Development: Restaurant

Site: Eight at Gazegill Organics, Dancer Lane, Rimington, BB7 4EE

Planning Reference: 3/2025/0970

Applicant: Ian & Emma O'Reilly

1. Introduction

This Waste Management Strategy has been prepared in support of a planning application for the proposed restaurant at Eight at Gazegill Organics, Dancer Lane, Rimington. The document describes the arrangements for the storage, handling, and collection of waste arising from the operation of the restaurant.

The strategy has been prepared with reference to Ribble Valley Borough Council requirements, Approved Document H of the Building Regulations, BS 5906:2005 (Waste management in buildings), and the Environmental Protection Act 1990.

2. Waste Streams

The operation of the restaurant will generate the following waste streams:

- Food waste
- Glass waste
- General commercial waste
- Cardboard and packaging waste

No hazardous, clinical, or chemical waste will be produced as part of the proposed use.

3. Waste Storage

Food waste is stored in lidded black bins located adjacent to the kitchen exit. This waste is composted on site as part of the wider Gazegill Organics operation.

Glass waste is stored in three blue wheeled bins located to the rear of the restaurant building.

General waste is stored in three large, wheeled bins located within the rear service area.

Cardboard packaging is stored to the rear of the restaurant and disposed of on site.

All waste storage areas are located on hardstanding surfaces, are easily accessible for staff, and are positioned so as not to detract from the appearance of the site or cause nuisance to customers or neighbouring land uses.

4. Waste Collection

Glass waste and general waste are collected on a weekly basis by the local authority.

Food waste and cardboard are managed on site and do not require off-site collection.

Collections take place from the established service area, and waste is not placed on the public highway at any time.

5. Management and Operation

Responsibility for waste management rests with the restaurant operator. Measures include:

- Segregation of waste at source
- Regular inspection and cleaning of waste storage areas
- Ensuring bins are returned promptly following collection
- Monitoring waste volumes and adjusting arrangements if required

Staff are trained in appropriate waste handling and hygiene procedures as part of normal site management.

6. Sustainability

The waste management arrangements prioritise waste reduction, reuse, recycling, and on-site composting. The approach reflects the wider sustainable ethos of the Gazegill Organics operation.

7. Compliance

The proposed waste management arrangements comply with:

- Approved Document H (Building Regulations)
- BS 5906:2005
- Environmental Protection Act 1990
- Ribble Valley Borough Council waste guidance