

## Warwickshire Waste Partnership

12 September 2018

### Plastic Waste

#### Recommendation

The Waste Partnership is asked to acknowledge the contents of the report and use the information to facilitate a discussion and share best practice.

#### 1.0 Background

- 1.1 At the last Waste Partnership meeting an overview of plastic recycling in Warwickshire was provided.
- 1.2 Members noted the good recycling services in place for the wide range of plastics in Warwickshire and requested more information on corporate waste management and recycling facilities at Warwickshire County Council.

#### 2.0 Overview of general recycling facilities at WCC

- 2.1 Warwickshire County Council provides good recycling facilities throughout the centralised estate and carries out audits to find out what materials are being disposed of and how.
- 2.2 An overview of the local recycling facilities is part of the induction process for new staff members.
- 2.3 In most WCC buildings there are provisions to recycle paper, card, tins and cans, plastic and glass. The dry recycling is collected by the current contractor (Weir) and taken for reprocessing.
- 2.4 In Saltisford Buildings, Shire Hall and Barrack St there are facilities to recycle food waste. Food waste is composted on site using a small In-vessel Composter (either at Barrack Street or Saltisford). The compost is used on WCC grounds and WCC is currently progressing setting up a compost club for staff to make best use of this product and raise awareness regarding composting.
- 2.5 As is the case at the kerbside, some items cannot be recycled through the corporate recycling scheme including: crisp packets, card sandwich cartons with a waxy protective covering, card coffee/tea cups with a waxy protective covering and polystyrene containers.

- 2.6 The weights for recycling from WCC centralised properties over the last 3 years (this excludes Business Centres, Country Parks and HWRCs).

Table 1 Recycling in Corporate Buildings

<b>Recycling in Corporate Buildings</b>			
<b>Recyclate type</b>	<b>2015-16 tonnes</b>	<b>2016-17 tonnes</b>	<b>2017-18 tonnes</b>
Paper and card	83.0	79.5	68.8
Tins, cans and foil	1.4	1.2	2.9
Glass	2.3	1.9	2.7
Plastic	3.4	3.5	4.6
Composting of food*	7.4	6.4	6.0
<b>Total</b>	<b>97.6</b>	<b>92.6</b>	<b>85.0</b>

\*Inc. paper used in the mix

### 3.0 Plastic waste management at WCC

- 3.1 At WCC 4 different types of plastic are recycled by our current contractor.
- PET (1) Polyethylene – Used for fizzy drink, squash, water bottles
  - HDPE (2) High Density Polyethylene – Used for milk bottles, cleaners, juice bottles
  - LDPE (4) Low Density Polyethylene - Used for Carrier bags, bin liners and packaging films
  - PP (5) Polypropylene – Used for yoghurt pots, margarine tubs, microwaveable meal trays, plastic water cups and plastic coffee cups
- 3.2 The plastic is taken by WCCs current contractor (Weir) to their waste treatment and recycling facility in Oldbury.
- 3.3 Under the current waste management service all plastic water cups and plastic coffee cups go in with the mixed plastic for recycling. Bins are strategically positioned close to use points to maximise capture.

### 4.0 Future changes and updates

- 4.1 A new corporate waste strategy has been drafted and will be taken forward for internal approvals in the autumn. One of the proposed objectives is to reduce single use plastics where feasible. WCC plans to carry out an audit on single use plastics once the strategy has been agreed.
- 4.2 Most of the water dispensers within the Council do not provide plastic cups as staff are expected to use their own containers. Plastic cups are provided only in areas that host visitors and where it is not feasible to provide and clean glassware. Visitors could bring their own reusable vessels. The plastic cups in these areas can be recycled in conveniently located receptacles within these buildings.

4.3 Positive steps to improve environmental management, including reducing waste, are being progressed by the Northgate House Catering Service where the principles of the Green Kitchen Standard<sup>1</sup> are followed. Details outlined below:

- *Restaurant*

Crockery is provided in the restaurant area, including glasses for water. Compostable/biodegradable packaging is used for take-away food (or alternatively people can bring their own receptacles). Plastic cutlery for take-away food will be replaced by wooden/biodegradable cutlery once the current stock has been used up (alternatively people can provide their own). Cooking oil is collected and turned into bio-fuel by a local processor. Food waste (which is minimal) is composted.

- *Buffets*

Sandwich display trays are cleaned and re-used. Crockery is provided for events within the Antechamber and Northgate House. Trials are currently being carried out regarding compostable/biodegradable plates for buffets, where the use of crockery is not economically feasible.

4.4 Due to contractual arrangements all recycling facilities are likely to be shifting to a comingled service in the autumn, this will provide an opportunity to advertise the service and potentially make the system easier for people to understand.

## Background Papers

None

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<sup>1</sup> More detail can be found at: <https://www.soilassociation.org/certification/catering/green-kitchen-standard/> the Council will not be seeking accreditation due to the cost, but will follow the principals.