

FOOD DONATION.

Consider donating to food rescue if health and food safety standards allow.

Donation to food rescue charities is often more possible than hospitality businesses believe. Build relationships with local charities and support your local community.

Food donation prevents food waste since food that was intended for human consumption stays in the human food system and all the embedded natural resources have not been wasted.

Alternatively, use Too Good To Go to turn surplus food into extra income while helping the planet. By selling what would otherwise go in the bin, you save money, attract new customers, and join a global movement against food waste.

Worried about people getting sick and blaming you?

The Good Samaritan Act (the Civil Liability Amendment (Food Donations) Act 2005) protects food donors by limiting liability, provided certain food safety conditions are met. The information below is general guidance.

- Food is donated in good faith for a charitable or benevolent purpose.
- Food is donated with the intention that the receiver of food does not have to pay for the food.
- Food is safe to eat when it leaves the possession or control of the donor.
- The donor gives the charity any information it needs to ensure the ongoing safety of the food.

This is general information only and not legal advice.



DOGGY BAGS.

Despite everybody's best intentions, food may be left at the end of a meal. Research shows that customers feel uncomfortable asking for a 'doggy bag' and some operators falsely believe it is illegal and fear litigation.

- Offer a take-home container for leftovers at the end of a meal.



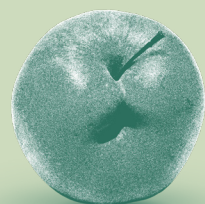
KEEP IT OUT OF LANDFILL.

Food in landfill produces methane, a greenhouse gas 25x more potent than CO₂. Keeping food waste out of landfill will reduce some of the emissions associated with food waste and will reduce the costs of your general waste disposal.

Separate food waste from general waste.

The NSW government is requiring high food-wasting businesses to source separate food waste for recycling from 2026. It is part of a commitment to achieve net zero emissions from organics waste in landfill and halve food waste sent to landfill by 2030.

- Train staff about what can and cannot go in the food waste bin.
- Supply them with the equipment they need e.g. extra bins, signage.
- Put bins where the food waste happens.
- Colour coding bins and signs makes it easier to know which bin to use.



Work out what to do with it.

Food waste can be composted or processed on-site (e.g. dehydrators, pulpers), or collected and processed commercially to produce biogas and/or compost.

Generally, on-site processing reduces the volume of food waste and number of collections required, however, may require extra inputs such as energy and water. Outputs from on-site processing may also need collecting and further processing before use.

Choosing the best option.

- How much food waste are you producing?
- Does your waste contractor have a food waste collection?
- Is there a commercial food waste collection service in your area?
- Is there a local community garden or local collection service that takes food waste?
- Do you have space for on-site processing?
- Do you have the time and staff to maintain equipment?
- If you process on-site, where will the output go?

