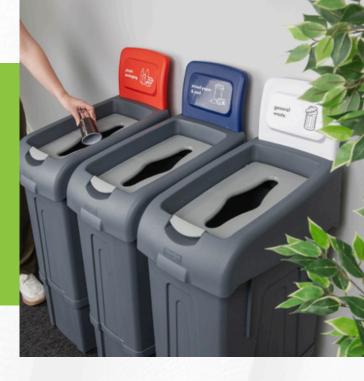
NEW WASTE LEGISLATION MARCH 2025



WHAT IS THE CHANGE?

From 31st March 2025, all businesses and local authorities in England will be required to separate their waste into specific recycling streams before collection. This means businesses with more than 10 full-time employees must take responsibility for sorting their waste correctly before it is transported off-site.









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FOOD

There is also an optional garden waste stream, which local councils may charge for, but this is not compulsory for businesses.

WHY?

The purpose of this is to standardise recycling practices under the Environment act 2021 and to further increase the amount the waste which is recycled in the UK Particularly the food waste collection will reduce the amount of food going to landfill where it releases harmful greenhouse gases. This will support achieving the Net Zero Strategy of eliminating biodegradable waste being sent to landfill from 2028. Instead, when collected separately they can be reprocessed to create organic fertiliser and biogas which can be used to generate electricity which will bolster the UK's energy security.



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Summary of Implementation Dates for Businesses

31/03/2025: All Businesses Excluding Micro Businesses - Food and Dry Mixed Recycling

31/03/2027: All Micro Businesses*

*A company with fewer than 10 FTE employees. Measured per enterprise and not per site

WHO'S AFFECTED

- All councils and Non-Domestic Premises Including:
- Shops
- Factories
- Care Homes
- Hotels
- Prisons
- Places of Worship
- etc.



OUR SOLUTIONS

ENQUIRE FOR PRICING

HOW TO PREPARE

1 IDENTIFY YOUR WASTE STREAMS

Start by reviewing the types of waste your business produces and where they are generated. Consider areas such as:

- Kitchens and staff break areas (food waste, packaging, drinks cans).
- Offices and workspaces (paper, cardboard, plastic waste).
- Warehouses or back-of-house areas (bulk packaging materials, general waste).

2 SET UP FOOD WASTE COLLECTION SYSTEM

If your business produces food waste, you must have a separate collection system in place. Under the new rules, food waste must not be disposed of via macerators or digestion equipment.

3 ENSURE THE RIGHT BINS ARE IN THE RIGHT PLACES

Place dedicated bins in areas where each waste stream is generated.

4 USE CLEAR SIGNAGE TO PREVENT CONTAMINATION

Incorrectly sorted waste can lead to contamination, making it harder to recycle. Use clear labels, colour-coded bins, and simple visual guides to show what belongs in each bin.

5 EDUCATION & TRAINING

A successful recycling system relies on staff participation. Provide training and regular reminders to reinforce good habits.

HYCLENZ CONTINUOUS

- Special continuous sack
- Available with a compostable bag for food waste
- Colour coded sacks
- Cabinet fully customisable
- Saves 70% plastic



7L KITCHEN CADDYS

- Lockable handle
- Wide aperture
- Dishwasher proof
- Tested to -18°C and +40°C
- · Reinforced design
- Easy clean smooth interior
- 23L version also available



PROCYCLE

- Simplifies Waste Recycling
- Easy to Assemble
- Comes With Connector To Secure Bins Together
- Features 2 Slots To Secure Bags



SLIM JIM BINS

- Effective Waste Segregation
- Built-In Venting Channels
- Easy Installation
- Integrated Bag Cinches
- Easy Cleaning
- Space-Efficient

