

Staff Information Sheet

Thanks for participating in the food waste audit.

The results from this audit will help your restaurant understand how much food waste comes from food spoilage, food preparation and from your customers' plate waste.

Please put food waste in the bins provided. If you are unsure what waste stream your food item is, please check with your staff waste monitors.

Please don't put in items such as plastic, crockery, bottles, serviettes or anything else that isn't food!

Please weigh the food waste (in kilograms) and record the information immediately on the provided charts. Once the food waste has been weighed it can be disposed of as you normally would.

PREP WASTE

**E.g. Fruit & vegetable peelings
and cut offs**

**Animal bones & meat/seafood
cut-offs**

CUSTOMER PLATE WASTE

***Any food that comes back on
the plate from the customer.
Includes fish bones and meat
bones***

SPOILAGE

Bruised or mouldy vegetables

Spoiled seafood

**Any unusable dry good e.g.
contaminated or weevils**

**Damaged or expired tinned
goods**