

Sorting in and around the commercial kitchen.

Tips for setting up your sorting islands.



The better we sort, the more we recycle



Where do you place the waste islands in the kitchen?

- In the preparation areas where waste is generated
- Decide which waste is generated in which area and place bins for the waste streams that are generated.
- Always place the waste bins together in island form

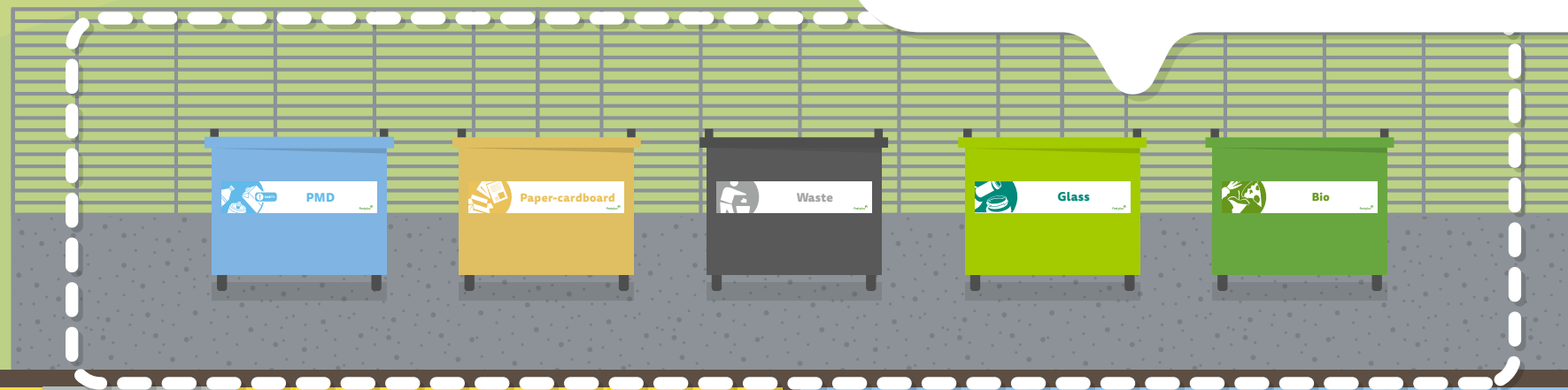
General

- Put out sufficient and clear communication
- Put out clear sorting instructions



The collection point

- Place collection containers for all types of waste generated
- Identify each waste container with a sticker
- Give clear instructions to staff for depositing waste bags of different streams



Where should the waste island be located?

In a fast food restaurant:

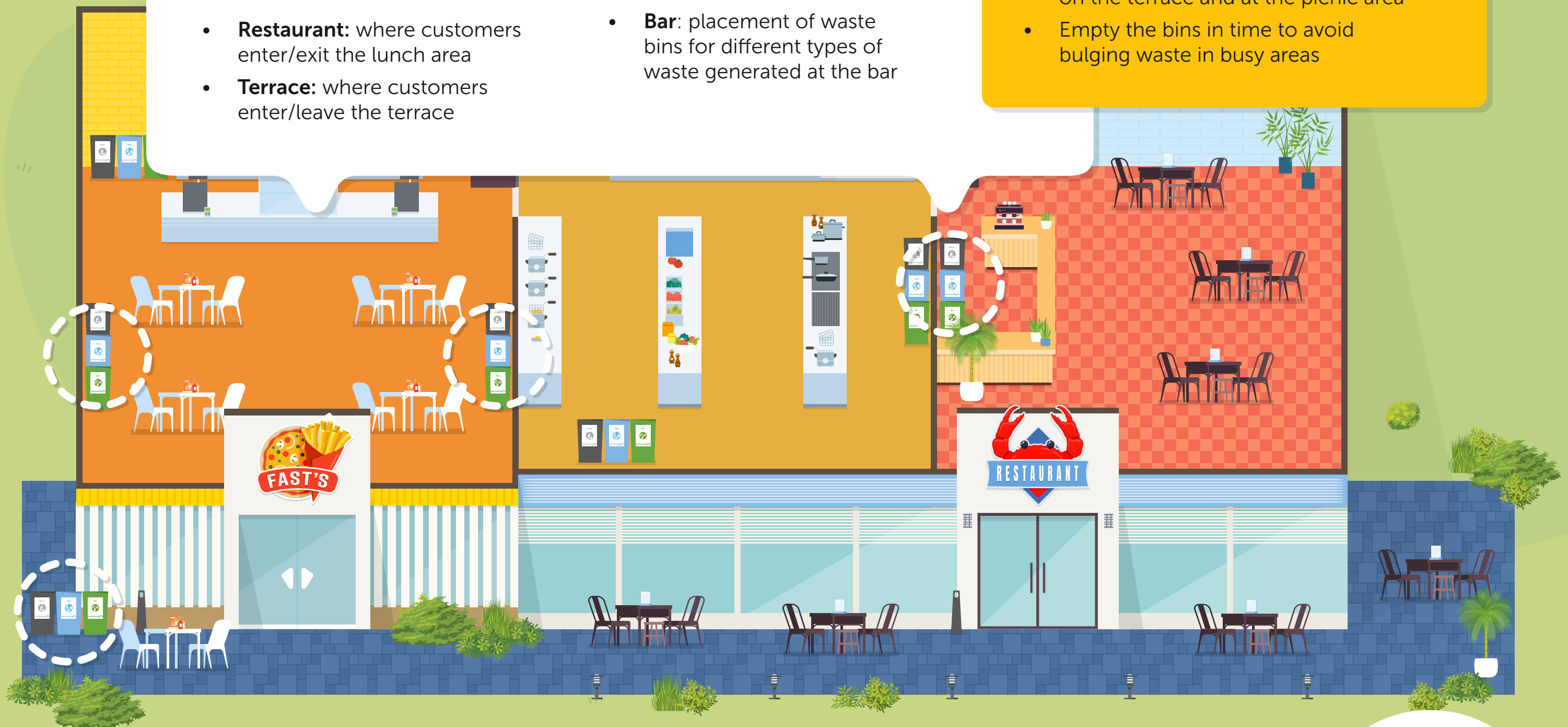
- **Restaurant:** where customers enter/exit the lunch area
- **Terrace:** where customers enter/leave the terrace

In a restaurant:

- **Bar:** placement of waste bins for different types of waste generated at the bar

General

- Adjust the number of bins according to the size of the areas concerned
- Place litter bins for cigarette butts on the terrace and at the picnic area
- Empty the bins in time to avoid bulging waste in busy areas





Order free communication material

Stickers

Stick stickers clearly visible on the sorting island to make sorting easy.

Poster with sorting guidelines

Hang the sorting instructions poster as a reminder above the sorting island.



Awareness poster

Sensitise your staff and visitors. Hang this poster in places where food and drinks are consumed.



Go to thesortstore.be for more info and free communication material.

