

## Food Waste Audit Results

Food Business \_\_\_\_\_

Day \_\_\_\_\_ Date \_\_\_\_\_

Comments about services during the day (i.e. busy, slow, large group etc)

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Please separate all food waste into: **spoilage, preparation waste and customer plate waste.**

Each of these categories are to be weighed and recorded at the end of each service or when the bucket is full.

The weight of the bucket needs to be considered. Is the weight of the bucket included in your measurements?

No  Yes If yes what is the weight of the bucket? \_\_\_\_\_

Spoilage		Prep Waste	
Weight (kg)	Comments (e.g. main type of waste)	Weight (kg)	Comments (e.g. main type of waste)

Customer Plate Waste			
Service	Number of covers	Weight (kg)	Comments (e.g. main type of waste)
Breakfast			
Lunch			
Dinner			
Totals			

Please ensure non-food waste products (e.g. plastic and paper items) are not included in the food waste audit.

## Food Waste Audit

**A Food Waste Audit will help you to identify where food waste is being produced in your business and provide opportunities to improve efficiency.**

Use the following steps to determine the food waste generated by your business over a minimum of three days. Conducting the audit over a longer period (e.g. one week) will give you a better understanding of the waste you are generating.

Make sure that you take into account fluctuations between busy and slow periods when selecting your audit days.

### How to do a Food Waste Audit

- Equipment you will need:
  - three buckets - 15 to 20 litre
  - three waste category labels
  - food waste audit chart (over page)
  - bathroom scales
- Explain to all staff that you will be measuring all food waste generated for a minimum of two days for the purpose of the audit. It is important for the success of the food waste audit that **all** staff are given clear instructions and are actively involved.
- Separate and weigh your food waste into the following three categories.
  - Spoilage:** food that is thrown away before it is used, as it is damaged or out of date
  - Prep waste:** waste generated in the food preparation process e.g. peels and trimmings
  - Plate waste:** food that is left on customers' plates.



- Weigh each bucket at the end of service and record the data using the food waste audit chart. If you fill the bucket several times during service record the weight of each bucket on the chart.
- Use the results to help identify areas of high wastage in your business and come up with appropriate actions.

This project is supported by the Environmental Trust as part of the NSW EPA's Waste Less, Recycle More initiative, funded from the waste levy

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