

How to Avoid Food Waste Due to Spoilage



FOOD SPOILAGE ACCOUNTS FOR NEARLY A QUARTER OF ALL FOOD WASTE IN THE HOSPITALITY SECTOR.

Careful planning and supplier selection will help to avoid this unnecessary cost.

Supplier Selection

Local producers will generally be able to provide you with a fresher product. Local produce should negate the need for storage or long transport hauls, meaning you will receive fresher produce that should, last longer.

Supplier Relationships

Using a local supplier could enable you to form a closer relationship which can be mutually beneficial for you and the producer.

Regular communication with your suppliers will help you identify and understand production seasonality, enabling you to source better product at cheaper prices.

Good relationships with suppliers will enable you to customise your order more regularly to minimise the risk of over supply.

Other Supply Opportunities and Stock Management

Incorporate preserving techniques to take advantage of produce at seasonal peak and lower costs (such as pickling or conifit).

Order fresh ingredients in small amounts and more often to better manage your supply.

Look at ways to manage your own supply better, such as

- Baking bread in-house.
- Growing herbs / micro herbs on site.
- Sourcing ingredients from a community garden or urban agriculture.



Storage³

Always maintain correct temperature control (fridge less than 3–4 degrees Celsius and freezer less than minus 18 degrees Celsius) and ensure you check your fridge and freezers regularly.

Rotate stock (put just-purchased items at the back of the fridge/freezer/storage area) for freshness and reduced spoilage.

- Avoid storing food items one on top of the other as this can damage food.
- Store left over food in airtight containers. This also stops odours getting into other products and spoiling them.
- Vacuum-pack meat products.
- Check the temperatures – and the seals – on fridges and freezers regularly.
- Pack food in their correct storage areas as soon as it is received, especially fresh produce.

Consult your local Council Environmental Health Officer or the NSW Food Authority for specific advice on food storage techniques to avoid spoilage and preserve food-safe conditions.

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For more information

Visit www.lovefoodhate.nsw.gov.au

Or Contact

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³ NSW EPA (2012) Love Food Hate Waste Hospitality Top Tips.

Online Accessed 15th April 2015.

<http://www.lovefoodhatewaste.nsw.gov.au/business/hospitality/top-tips.aspx>