

---

REFUSE STORAGE AND  
RECYCLING STATEMENT

---

McDonald's Restaurant  
Shaw Cross  
Dewsbury

---

February 2020

---

- 1.1 This statement has been produced to support the application for full planning permission for the erection of a freestanding restaurant with drive-thru facility, car parking, landscaping, play frame, including Customer Order Displays (COD) and associated works, at Land at Owl Lane/John Ormsby VC Way, Shaw Cross, Dewsbury.
- 1.3 The McDonald's Waste Management Strategy is based upon the hierarchy: Design, Reduce, Reuse, Recycle and Disposal. Waste minimisation is promoted, for example, through the re-design of tray liners and specifying the use of light-weight bin liners. Food wastage is minimised through the use of a computer system that monitors the amount of food served at given times of the day, resulting in the more accurate preparation and ordering of stock. The use of recycled products such as kitchen towels and toilet rolls is promoted throughout all restaurants.
- 1.4 McDonald's is committed to using recycled materials wherever possible, throughout the business. In the UK, approximately 90% of McDonald's food packaging is made from renewable sources. Recycled paper and virgin fibres from certified sustainable forestry sources represent around 55% and 69% respectively of the renewable resources used. All of McDonald's napkins and cup carriers are made from 100% recycled paper. The majority of the boxes used to package hot food (such as Big Macs®, Filet o'Fish®, Chicken McNuggets®, apple pies, French Fries, and Happy Meal® boxes) are made from 72% recycled fibres
- 1.5 McDonald's reuses delivery packaging wherever possible, in accordance with food safety laws. Over 80% of kitchen waste is recycled, which equates to 40% of total waste. Staff separate corrugated cardboard, used cooking oil, food waste, clean plastic paper and tin from all back of house areas for recycling. All restaurants aim to recycle 100% of their corrugated cardboard, which in itself accounts for 15% of a restaurant's average total waste.
- 1.6 In addition, the delivery trays and crates are returned to suppliers for reuse.
- 1.7 In order to increase recycling rates further, a new customer recycling station is being rolled-out as part of a UK-wide programme. The recycling stations allow customers to separate paper cups, plastic bottles and cups, and decant liquids. The cups are sent

to a specialist paper cup recycler and the plastic will be recycled along with the plastic from the kitchens. With good levels of separation, McDonald's new waste procedures could generate a recycling rate of up to 65%, exceeding the European target.

- 1.8 Currently, McDonald's collects cardboard for recycling from more than 95% of their restaurants, which diverts over 13,000 tonnes of cardboard per year from landfill. Delivery vehicles carry recyclable materials on return trips, backhauling over 80% of our cardboard.
- 1.9 To further minimise waste, McDonald's has joined the Valpak distributor take back scheme, which ensures that redundant equipment is recycled with accredited companies.
- 1.10 McDonald's currently recycle plastic milk bottles, cardboard, used cooking oil (UCO) and the grease trough waste (GTW) which is grease collected from the side of the grills.
  - Milk bottles are collected in a specific kitchen bin and then transferred to a cage in the corral.
  - Cardboard is kept in a cage in the corral.
  - UCO is stored in a metal container called OSCAR (Oil Storage Container Assisting Restaurants). This is chained securely somewhere in the corral.
  - Grease from the grills is stored in a blue barrel in the corral
  - See Figure 2 for configuration of corral, with all different areas shown.
- 1.11 Nationwide, the recycling of these items equate to:
  - Milk Bottle Recycling: 90% of all bottles delivered are returned for recycling – 24 tonnes per month, 288 tonnes per year.
  - Oil recycling: The cooking oil is collected and recycled into bio diesel, which fuels the delivery vehicles and results in a carbon saving of 8,200 tonnes per annum.
  - Cardboard recycling: Martin Brower collects 13,000 tonnes per year.
- 1.12 All these elements are taken away from restaurants by Martin Brower, on their delivery lorries, this is done on scheduled delivery days, so no additional journeys are made to ship the recycled material away from site.

- 1.13 The rubbish is all sorted in the corral and the recycling will be stored in the appropriate cages or OSCAR. All other waste will be stored in large containers in the remote bin store.
- 1.14 These areas are shown on the Approved Drawing 7866 SA 8587 P004 – Proposed Site Layout Plan. The corral is sited at the north of the site, with access via a pedestrian crossing across the drive thru lane to the delivery lorries. There is an internal door, which links the corral to the main restaurant for the crew members. (Figure 1)

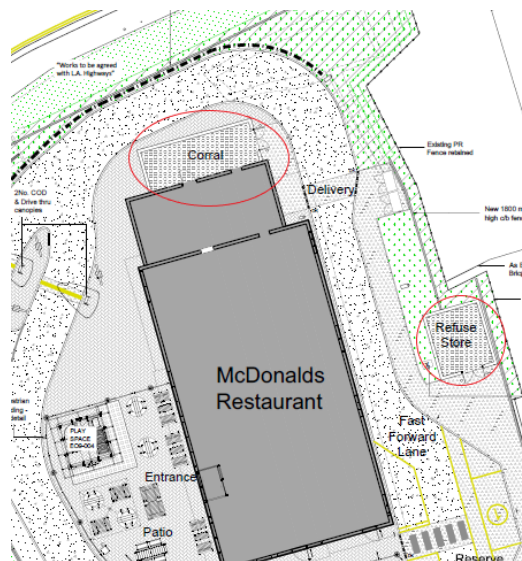
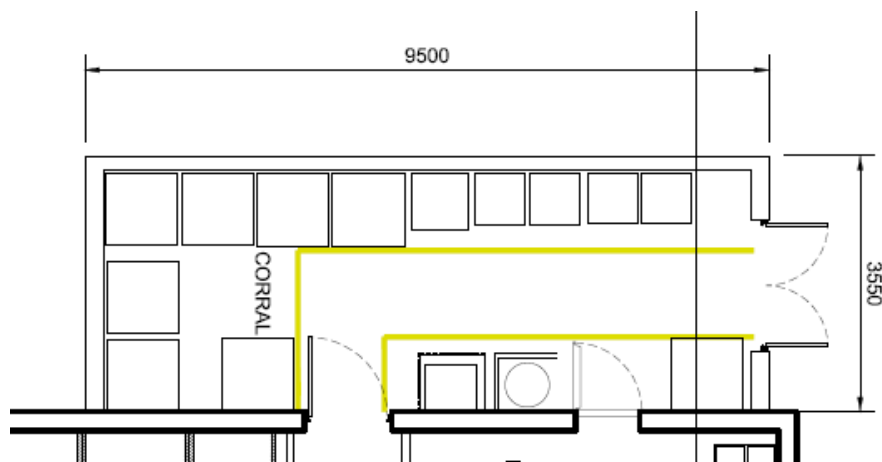


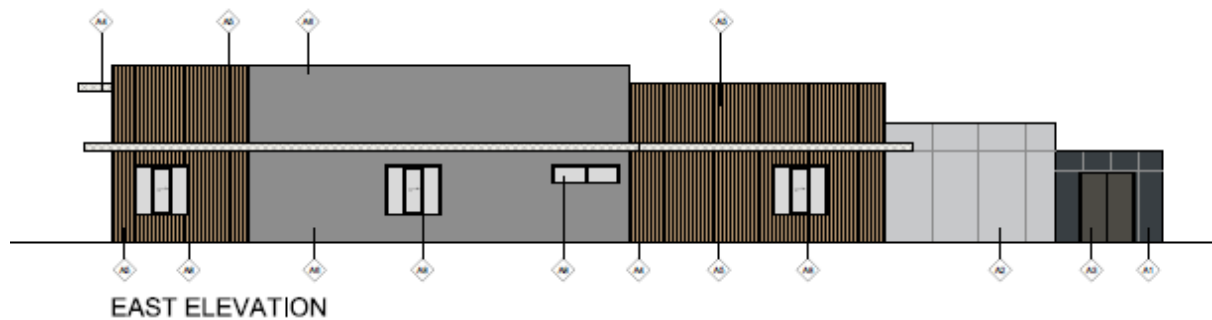
Figure 1 - Extract to show the delivery access to the corral and bin store (not to scale)

- 1.15 The corral is configured to optimise waste management (Figure 2). See detailed drawing – 7866-SA-8587-P006B Ground Floor and Roof Plan.



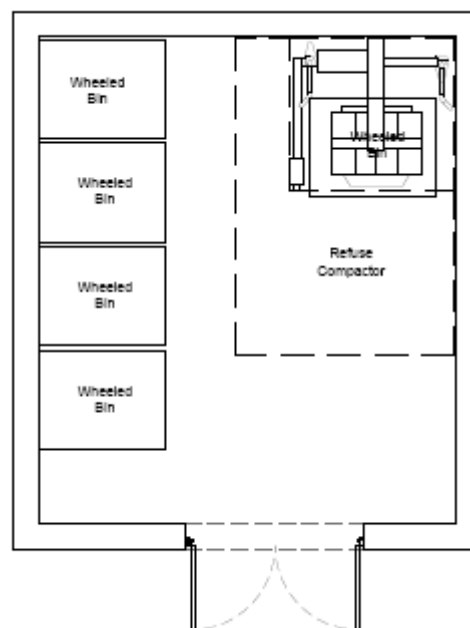
INSERT SNIP AS ABOVE Figure 2 – Configuration of the corral (not to scale)

- 1.16 The corral is sited in an enclosed area integral to the building, so that storage containers will not be on view to the general public, with a dedicated entrance to ensure that the operation can be affectively managed, with no impact to the overall aesthetics of the building, as shown on drawing 7866-SA-8587-P005B Elevations (Figure 3)



*Figure 3 – Elevations to show the position of the corral in context with the building (not to scale)*

- 1.17 The remote bin store includes 4No. wheeled bins and a refuse compactor, to minimise the journeys required to remove the waste. (Figure 4). See detailed drawing – 7866-SA-8587-P0028B Elevations and Plan – Bin Store.



*Figure 4 – Configuration of the bin store (not to scale)*