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## **Litter Management Strategy**

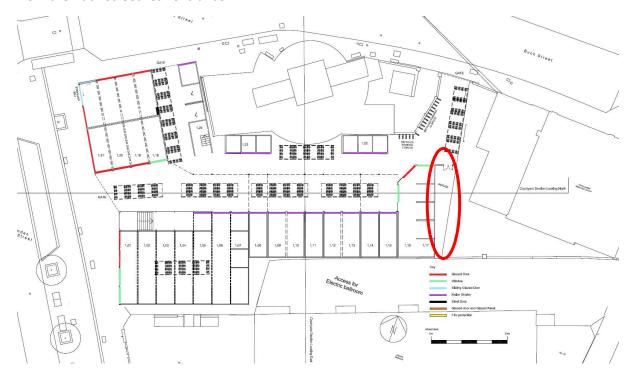
This strategy has been prepared to address clause 4.5.1-4.5.3 of the S106 Agreement attached to the planning permission ref. 2018/3553/P for the redevelopment of Buck Street Market. This document is in accordance with the submitted Servicing Management Plan. The development is an exciting opportunity to transform the existing market to provide a ground plus two-level container market (Sui Generis) comprising retail, restaurant/ café, hot food takeaway and ancillary uses.

The following sets out the litter management strategy for Buck Street Market and surrounding areas, including:

- Refuse room location including storage of recyclable and non-recyclable waste
- Arrangement for the collection of waste
- Tenant waste
- General Public waste & litter picking
- External Areas
- Collection of waste
- Means of monitoring and reviewing the Litter Management Strategy throughout the life of the development

### **Refuse Room Location**

The refuse room is located on the ground floor to the rear of the market with clear and easy access from the Buck Street rear entrance.



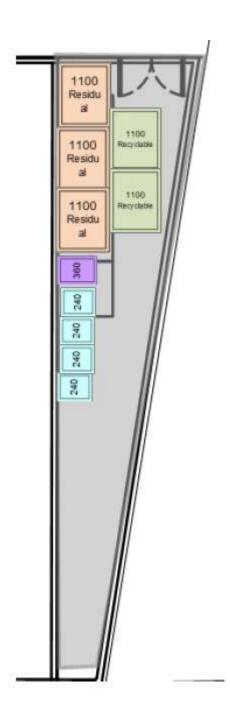
The room will be open to traders 24 hours a day and clearly lit. The space will accommodate the following:

• X3 no.1,100 litre eurobins for residual waste (general public waste)

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- X2 no.1,100 litre eurobins for dry mix recycling (mixed metals, plastics, paper etc.)
- X1 360 litre wheelie bin for glass
- X4 240 litre bin for food waste

The room will also allow for used cooking oil and uncontaminated cardboard.



# **Tenant Waste**

All traders will be expected to recycle and segregate at source.

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The market has limited the use of single use plastic and traders must adhere to this.

The trader expectations are as follows:

- Any dry general waste (non-contaminated) to be placed in clear bin bags and taken to the refuse room. All retailers will be expected to adhere to this 100%.
- F&B traders to segregate glass at source and place within the allocated bins within the refuse room.
- F&B traders will be provided, by the market, food caddie bins to remain within their unit for any food waste. These must remain free of any general waste and emptied into the food bins within the refuse room.
- The bin store will not be used to store any other equipment or materials.

Tenants will be required to empty their bins throughout the day to reduce the risk of the refuse room being at full capacity in the evening where further arrangements cannot be made. The bin store will be cleaned out a minimum of four times a year. Further details of access to the store for tenants can be found in the Servicing Management Plan.

The Tenant and Trader Handbook clearly sets out the rules and procures for waste for tenants and states that "The units will have interim waste storage areas within the premises for the temporary storage of waste generated during each working day. Waste should be segregated into recoverable and non-recoverable waste by staff. This waste will be collected by the Market Management team and transferred to the service area for disposal in the compactor, or for recycling. If you (tenant) have an enclosed unit, you are not permitted to place anything outside of your demise, including stock, storage and packaging. This is closely monitored, and anything placed outside of your unit without approval could be moved without warning."

All traders with transport will be informed to transfer any other business wastes to Regis road household waste and recycling centre within the SMP.

## **General Public Waste**

Waste will be collected from the general public bins within the market by the onsite cleaning team.

The cleaning team will check all bins within the market every 30 minutes to be emptied as necessary within that time.

Public areas such as seating, stairways and pathways will be monitored throughout the day and cleaned as and when needed by the cleaning team.

Residual waste bins should be used by the cleaning team only from waste collected from the general public bins across the market.

#### **Litter Picking**

Litter picking will be conducted by the on-site cleaning team throughout the day to allow for both a safe and clean environment.

## **External/Surrounding Areas**

For external areas to the market the following will happen as standard:

Clear debris, litter from car park, entrances etc	Daily
Empty Waste Bins	Daily

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Provide extreme weather support (gritting,	As required
snow clearing)	
Clear leaves from fire exits and wells	Weekly
Place signage on wet days for safety	As required
Clean and wash down external signs	Weekly

## **Waste Collection**

Waste will be collected daily from the rear Buck Street entrance. This will be increased as needed using peak trading times to allow for safe running of the refuse room for both tenants and cleaners.

The market team on site, alongside the waste collection supplier, will move the bins from the refuse room to the waste presentation area as shown below and returned within 30 minutes.

Waste collection will be carried out in line with the details contained with the Servicing Management Plan.



## Monitoring of and reviewing of the Strategy

The success of the strategy as detailed above will be closely monitored by the Market Manager, Cleaning Manager and H&S/facilities team.

Feedback will be provided as a minimum on a weekly basis at market meetings on the cleanliness of the market and as and when required where immediate action is required- action will be taken based on a RAG status and dealt with in accordance to the strategy.

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The strategy will be updated and amended as appropriate to ensure the market is within the perimeters of what is deemed necessary to maintain a clean and safe environment all year round.

An annual review will be provided to the council at their written request to confirm the success of the strategy and any amendments that may have been required to the original document based on lessons learnt. If requested, The Buck Street Market Manager will produce this on the anniversary of the market opening for each year of trade.