

## WASTE MANAGEMENT PLAN

The Creative Precinct has clear goals with regards to operational management and reduction, recycling and disposal of waste products generated.

- Preferred products supplier list
- Clear guideline of what types of products/plastics can be used – operators
- No use of single use plastic bags, plastic drinking straws or non-recyclable food packaging at
- Systems in place to enable patrons to make the right decisions supporting waste management system
- Adequate number recycling bins that are clearly labeled
- This will be measured and recorded for auditing and ongoing management purposes

As part of the new city development it is crucial that from the outset we are an exemplar in not only waste management but also energy and water management.

- daily operation bin collection will be coordinated as a private service - standard practice for private business operators
- number of bins required determined based on level of use/range of uses café, bar, flexible space etc
- grease trap etc will be the responsibility of the café operator for weekly disposal

Additional bins for both recycling and general waste required for larger events will be based on numbers and the responsibility of individual coordinators as part of the event permit required for events over a certain threshold by local laws.

### **A calculation of the types of bins will be determined by the following guidelines:**

In general patrons will generate the following:

- Event or activation with no food or drink available  
0.17 litres of waste every 4 hours
- Event or activation with food and drink available  
1 litre of waste every meal time/every 4 hours
- Event or activation with food, drink and alcohol service  
1.5 litres of waste every meal time/4 hours

The following table is a guide to the minimum number of bins required for ticketed events. For free events bins will need to be estimated based on anticipated peak numbers at any one time.

**\*\*Note that daily activities on the site are no different than normal business operations for cafes and office buildings and will not fall into this assessment.**

Table1: Bin ratio to patron numbers

| FOOD AND DRINK AVAILABLE | No People | Min No of 240L bins required | Min No of bin stations | Min No of 240L Recycling Bins Required | Min No of General Waste Bins Required | Min No of 3m front load skips required 1/1000 patrons | Comments                                         |
|--------------------------|-----------|------------------------------|------------------------|----------------------------------------|---------------------------------------|-------------------------------------------------------|--------------------------------------------------|
| None                     | 100       | 0                            | 0                      | 0                                      | 0                                     | 0                                                     | None = 0.17L per person per 4 hours              |
| Food/Drinks              | 100       | 2                            | 1                      | 1                                      | 1                                     | 0                                                     | Food and drinks = 1L per person per 4 hours      |
| Food/Drinks/Alcohol      | 100       | 2                            | 1                      | 1                                      | 1                                     | 0                                                     | Plus alcohol = 1.5L per 4 hours                  |
| None                     | 500       | 1                            | 1                      | 0                                      | 1                                     | 0                                                     |                                                  |
| Food/Drinks              | 500       | 3                            | 1                      | 2                                      | 1                                     | 0                                                     |                                                  |
| Food/Drinks/Alcohol      | 500       | 4                            | 1                      | 3                                      | 1                                     | 0                                                     |                                                  |
| None                     | 1000      | 2                            | 1                      | 1                                      | 1                                     | 0                                                     |                                                  |
| Food/Drinks              | 1000      | 8                            | 4                      | 4                                      | 4                                     | 1                                                     |                                                  |
| Food/Drinks/Alcohol      | 1000      | 13                           | 4                      | 8                                      | 4                                     | 1                                                     |                                                  |
| None                     | 1200      | 2                            | 1                      | 1                                      | 1                                     | 0                                                     |                                                  |
| Food/Drinks              | 1200      | 10                           | 5                      | 5                                      | 5                                     | 1                                                     |                                                  |
| Food/Drinks/Alcohol      | 1200      | 15                           | 5                      | 10                                     | 5                                     | 1                                                     |                                                  |
| None                     | 1500      | 2                            | 1                      | 1                                      | 1                                     | 0                                                     |                                                  |
| Food/Drinks              | 1500      | 13                           | 6                      | 7                                      | 6                                     | 1                                                     |                                                  |
| Food/Drinks/Alcohol      | 1500      | 19                           | 6                      | 13                                     | 6                                     | 2                                                     |                                                  |
| None                     | 2000      | 4                            | 2                      | 2                                      | 2                                     | 0                                                     | No of stations increased to capture crowd spread |
| Food/Drinks              | 2000      | 17                           | 8                      | 8                                      | 8                                     | 2                                                     |                                                  |
| Food/Drinks/Alcohol      | 2000      | 25                           | 8                      | 17                                     | 8                                     | 2                                                     |                                                  |

#### TICKETED EVENT WASTE ASSESSMENT METRICS

- If the event is a food market or an event with multiple food vendors allow for one additional 240L general waste bin and one 240L recycling bin for every 3 vendors dedicated to back of house vendor use.
- If the stage is in use for performance groups add 1 recycle 240L and 1 general waste 240L for back of stage use.
- 240L bins can also be replaced with bulk bins such as 1100L or skips bins where practical in back of house and service areas.
- As an example using the above guide an 8-hour event with 1000 patrons enjoying alcohol service, stage performance and 3 food trucks will need a minimum of 10 240L recycling bins, 6 240L General waste skips and at least one 3m skip or equivalent servicing of bins (which is the most common application uses by contractors).
- All vendors must remove their own waste oil, wastewater and any bulk rubbish (including any surplus marketing material) from the site at the conclusion of the event or the end of each event day.
- Nothing (including any type of water) is to be disposed of in drains, garden beds or onto the ground.

## TOILET PROVISIONS

The Creative Precinct has the following permanent toilet facilities which will be able to service all 'normal operational activities' outlined.

| Unisex Toilet | Ambulant Toilet | Accessible Toilet | Baby Change facility |
|---------------|-----------------|-------------------|----------------------|
| 3             | 1               | 1                 | 1                    |

The following ratios with charts will be used as a guide for larger events.

These ratios will work as a guide to most events.

If the permanent toilets are not available or are outside of your event area then 4 additional toilets must be added to the numbers shown in the chart below.

- An event with no food or drink available: 1 pan/100 patrons
- An event with food and drink available: 1 pan/70 patrons
- An event with food, drink and alcohol available: 1 pan/65 patrons

**\*\*Note these figures include the 4 existing toilets.**

| FOOD AND DRINK AVAILABLE | No People | Min No of additional fresh water flush unisex toilets with hand wash basin | Min No of additional accessible portable toilets with baby change facility | Comments                                   |
|--------------------------|-----------|----------------------------------------------------------------------------|----------------------------------------------------------------------------|--------------------------------------------|
| None                     | 400       | 0                                                                          | 0                                                                          |                                            |
| Food/Drinks              | 400       | 0                                                                          | 0                                                                          |                                            |
| Food/Drinks/Alcohol      | 400       | 1                                                                          | 0                                                                          | Must be positioned near existing amenities |
| None                     | 500       | 1                                                                          | 0                                                                          | Must be positioned near existing amenities |
| Food/Drinks              | 500       | 3                                                                          | 0                                                                          |                                            |
| Food/Drinks/Alcohol      | 500       | 4                                                                          | 0                                                                          |                                            |
| None                     | 800       | 4                                                                          | 0                                                                          |                                            |
| Food/Drinks              | 800       | 7                                                                          | 0                                                                          |                                            |
| Food/Drinks/Alcohol      | 800       | 8                                                                          | 0                                                                          |                                            |
| None                     | 1000      | 6                                                                          | 0                                                                          |                                            |
| Food/Drinks              | 1000      | 10                                                                         | 0                                                                          |                                            |
| Food/Drinks/Alcohol      | 1000      | 11                                                                         | 0                                                                          |                                            |
| None                     | 1500      | 11                                                                         | 1                                                                          |                                            |
| Food/Drinks              | 1500      | 17                                                                         | 1                                                                          |                                            |
| Food/Drinks/Alcohol      | 1500      | 19                                                                         | 1                                                                          |                                            |
| None                     | 2000      | 16                                                                         | 1                                                                          |                                            |
| Food/Drinks              | 2000      | 24                                                                         | 1                                                                          |                                            |
|                          |           |                                                                            |                                                                            |                                            |

The above figures may be reduced for shorter duration events as follows:

| Duration or estimated time spent onsite | Quantity Required |
|-----------------------------------------|-------------------|
| 8hrs plus                               | 100%              |
| 6-8hrs                                  | 80%               |
| 4-6hrs                                  | 75%               |
| Less then 4hrs                          | 70%               |

For free events toilet numbers will need to be based on estimated time patrons spend onsite and maximum numbers at any one time.

Further consideration will need to be given for the following:

- If the number of female patrons exceeds 50% then the toilets should be increased
- Back of house toilets should be provided for staff and performers as deemed necessary for the smooth running of the event.

### **Servicing**

A toilet cleaning crew is required for any large event running longer than 4 hours.

For events that span multiple days the toilets will need to be pumped out and reset daily, the recommended time for this is after 7am and before the commencement of any event or food trade.

**Parts of this guide have been reproduced from the Hire and Rental Industry Associations Portable Toilets Code of Practice 2015**

**\*\* The Waste Management Plan was created with technical advice provided by Quentin Leveridge at QUEvents.**