



"Improving Public Health by Greening the NHS"



More food recycling at Queen's Hospital

Staff at Queen's Hospital now has a facility to do more food recycling. After months of successful trial this facility is now expanded by Sodexo team by providing food caddies across the building in most of the kitchen/tea/staff rest areas. Previously food waste was disposed with the mixed recycling waste but now you can recycle food waste in the small blue bins left next to existing waste bins. This initiative will help us increase the Trust's recycling rate and help the environment by diverting waste from landfills or other non eco-friendly ways.

There are plans to expand food recycling at King George Hospital and other small sites.

Why recycle food waste?

The Trust will see the following benefits:

- Increase in recycling rate (by separating food waste from main mixed recycling bins)
- Increase in the recovery of valuable materials (by separating food waste from main mixed recycling bins)
- Costs savings in general/mixed recycling waste operations
- More awareness of sustainability amongst staff
- BHRUT will be a greener Trust doing good to the environment

Did you know?

30% of our office waste consists of food waste. If it goes into wrong bins, this will reduce the recovery of valuable materials.

What can you do?

- Only put food waste in the provided Food Recycling (blue bin).
- "No Food" in any other bins – this ruins the recovery of valuable materials
- Always follow the bin labels

We have provided bins based on priority areas and costs of operations and we will be reviewing it to expand it further. If you don't find a bin in your area, please report to Sodexo team or Sustainability Team.

What happens to our food waste?

Firstly, Sodexo site teams (domestics and porters) collect food waste with biodegradable corn starch bags throughout high food waste production areas including kitchens, patient dining areas, restaurants and Sodexo/Trust offices to capture the lunch box food waste. These small bags of food waste is collected centrally in service yard and sent to a local Aerobic Digestion facility where 100% is recovered to make a soil conditioner, which is used as a replacement fertiliser. This ensures the organic waste is back into the nature's organic world and making it rich.

How to make it a success?

We all have a duty of care to segregate waste and keep our surroundings clean and safe, and meet the patient care, visitors and our own working areas standards. So, we all can make it a Success!

Thanks to Sodexo teams who provide full integrated facilities management at the hospital which includes all the catering, portering, domestics and waste management services they are helping us to ensure this initiative is successful.



Sustainability Team's message

- **Please share** this message with your colleagues and help raise awareness.
- **Tell us if there is a problem!** – If you have an issue relating to **heating, cooling, lighting, water, or waste** please tell us about it. We may be able to sort it out for you. Email us: sustainability.BHRUT@bhrhospitals.nhs.uk
- **All ideas are welcome** - if you know a green tip, green image, heard/experienced a green story which could be published, please let us know by emailing: sustainability.BHRUT@bhrhospitals.nhs.uk
- **Why not become a Green Champion?** - It is an opportunity to learn about the sustainability and help the Trust and your colleagues become more sustainable. For more information contact: sustainability.BHRUT@bhrhospitals.nhs.uk Tel. Ext. (79) 6213