

Hotels

<GENERAL TIPS>

1. Work with your suppliers to cut down on packaging, and purchase and/or use reusable/ returnable or recyclable packaging, products and containers.



2. Donate surplus food to a local food bank; furniture and equipment can go to reuse centres.



TV, bed, chairs, and other furniture can go to reuse centres.

<IN THE PUBLIC AREA>

1. Promote, and inform all guests about your 3Rs programme.

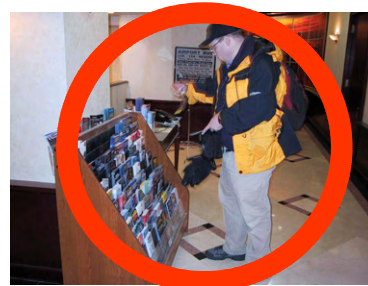
Tell them what you are doing, including why it is important, how they can assist, and what materials can be recycled where.



- 2. Collect outdated newspapers and magazines for reuse and recycling. Current publications can be donated to local doctors' offices or hospitals.



- 3. Supply magazines, brochures, pamphlets, and paper in the front lobby to those who request them and not in every room.





- 4. Place recycling bins in heavy traffic areas for major recyclable materials.




<IN GUEST ROOMS>

⊗ 1. Do not supply guests with individual use portions of soap or shampoo. Install permanent, refillable dispensers in each room for these items.





⊗ 2. Ensure that all recyclables generated in guest rooms are source separated.

This can be accomplished by providing each room with a box for recyclables or making the housekeeping staff responsible for source separating recyclable materials from the general waste in each room.



⊗ 3. Give guests the option to choose whether their sheets and towels need to be replaced daily, if they are not noticeably soiled.



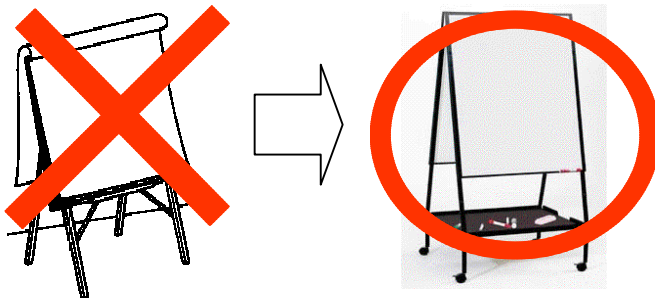
3. Avoid overpackaged or disposable hospitality items. For example, provide glasses for guest use in place of disposable cups.



Avoid providing disposable goods, and encourage guest to bring their own.

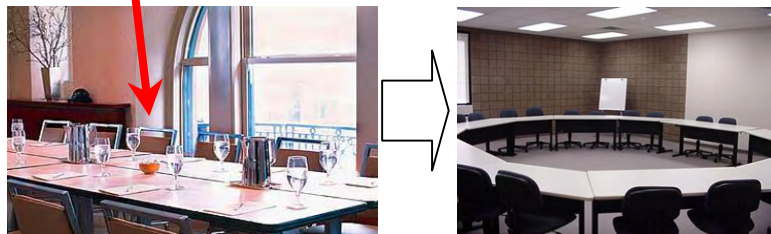
<IN MEETING ROOMS>

1. Supply reusable easels instead of paper flip charts.



2. Avoid providing guests with individual pads of paper and disposable pens/pencils. Encourage groups using your facilities to bring their own writing supplies.

Pen and notepad



Avoid disposable pens, pencils and lighters.

Supermarket

<GENERAL TIPS>

1. Refrain from stocking products which are over-packaged.





Over packaged wineglass Minimal packaged wineglass

2. Give out shopping bags for small purchases only on



Instead of a bag/sack, ask customer if only putting a tape is okay.

3. Install a "bulk" section for various foods (e.g. flour, candy, coffee, etc.).



Bulk section (candies) Weighing machine
Bulk section (coffee)

4. Promote, advertise and inform your customers of your 3Rs programme. Tell them what you are doing and why.



5. Contact the publishers of magazines and newspapers carried by the store. Many publishers will accept or buy back outdated issues for recycling.




6. Investigate the feasibility of customers returning recyclable materials.

- plastic bags/ containers,
- egg carton,
- food tray,
- etc).




7. Offer customers the opportunity to purchase durable reusable bags or purchase plastic bags with recycled content.



<BAKERY DEPARTMENT>

1. Purchase all materials in bulk. Flour, wheat, etc.



2. Reduce the amount of packaging used in the department. Instead of individual packages, set up bins for breads, etc. and allow customers to take what they need in reusable plastic bags.



<DELI DEPARTMENT>

1. Try to sell the meat-ends (mark down or reduce price) to divert this material from the garbage.

Though above photos are not identical meats, meat-ends are typically much cheaper than other meat.



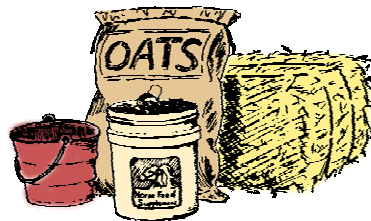
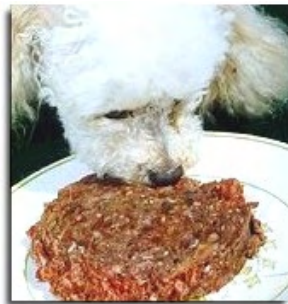
2. Reduce the amount of meat that is pre-sliced.



Pre-sliced meat

Whole meat

3. Collect scraps from the deli department for use in the manufacturing of animal feed and tallow.



4. Reduce overpackaging.



Individually packaged products waste packaging materials



Selling only amount a customer needs saves packaging materials

Malls

<In Common Areas>

1. Provide containers for source separation in various locations throughout the mall.

Easy materials to separate include glass, cans, and newspapers. Clearly label the recyclable bins, and locate them where they are visible and convenient for customers to use.



2. Offer space to local environmental groups for displays and presentations.



3. Ask the local authority officers in charge of recycling if they are undertaking any initiatives which might be publicised or carried out in the shopping centre.



<IN THE SHOPS>

1. Discuss shop owners what can and cannot be recycled.



2. Encourage retailers to make it a policy to give out bags only upon request.

Oath 4

Bags ?
No Thank you!



3. Support and encourage the purchase and use of "environmentally friendly", reusable, or recyclable materials and packaging, and/or those that contain recycled content.



Example of environmentally friendly item

4. Try to set up a purchasing system which allows all stores to buy "common" materials in bulk.



Composting Tips

1. Food waste is excellent composting material. Advertise the availability of this waste to staff who wants to add to their composting piles at home. If your canteen is large enough purchase your own composting units or send left-over food to local farmers for animal feed.

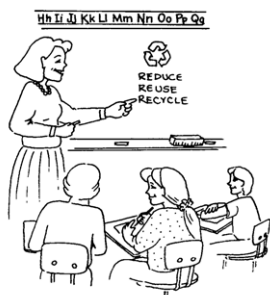


2. Use finished compost to improve the soil in the garden or use it on school gardens.



Make compost, then use the finished compost for garden or school yard.

3. Educate students, teachers and staff to separate food wastes from recyclables and garbage for composting



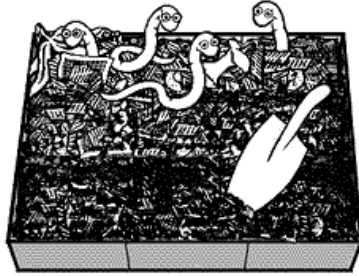
Alert students and staff the need of separating waste for composting.



Separate food waste from other waste

<GENERAL TIPS>

1. Try vermicomposting (composting with worms) small quantities of food scraps in the classroom, perhaps as part of a science project.



2. Use recycled garden waste mulch and crumb rubber from recycled tires in workplace landscaping and car park.



3. Supply fast food outlets with a centrally located receptacle for pre-consumer food scraps. The food waste can then be composted or given to local farmers for feed.

