

How to Avoid Food Waste Due to Spoilage

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hate waste



FOOD SPOILAGE CAN ACCOUNT FOR 21%¹ OF ALL FOOD WASTE IN THE HOSPITALITY SECTOR.

Implementing stock control procedures and using local suppliers will help you to avoid wasting food and ensure your produce is used at optimal freshness. The following steps will help your business to avoid food spoilage.

1. Sourcing local food producers

- Local product means you should receive fresher produce that should last longer with a lower ecological footprint.
- Local producers will generally be able to provide you with more seasonal produce.
- Reducing your food miles will help to support regional producers and the local economy.

2. Benefits of local suppliers

- Using a local supplier could enable you to form a closer relationship, which can be mutually beneficial for you and the producer.
- Regular communication with your suppliers will help you identify and understand produce seasonality, enabling you to source better product at cheaper prices.

- Good relationships with suppliers will enable you to customise your order more regularly to minimise the risk of over supply.

3. Stock Management

- Incorporate preserving techniques such as pickling or confit to take advantage of produce at peak season.
- Order fresh ingredients in small amounts and more often to better manage your supply.
- Other strategies to help you improve supply control include;
 - Baking bread in-house according to anticipated daily patronage.
 - Growing herbs / micro herbs on site enabling you to pick only what is required.
 - Sourcing ingredients from a community garden or urban agriculture can enable you to maximise seasonal produce while having greater control over quantities.



Storage

Always maintain correct temperature control (fridge less than 3-4°C and freezer less than -8°C) and ensure you check your fridge and freezers regularly². The temperature danger zone for food is between 5-60°C.

- Pack food in their correct storage areas as soon as it is received, to maximise freshness, and always add a label and date.
- Rotate stock by storing just-purchased items at the back of the storage area so the older stock is used first.
- Avoid storing food items one on top of the other as this can damage food and the effectiveness of your fridge or freezer.
- Use food grade airtight containers, to increase longevity of your food and always ensure you add a label and date to all containers.
- In some instances, a vacuum pack machine can be a good investment as it will improve longevity of meat products.

Consult your local Council Environmental Health Officer or the NSW Food Authority for specific advice on food storage techniques to avoid spoilage and preserve food-safe conditions.

If your business is ready to commit to reducing food waste, become a Love Food Hate Waste Business Partner by visiting the website www.lovefoodhate.nsw.gov.au
To access other resources and fact sheets on food waste avoidance for the hospitality industry visit

Hunter Councils Environment Division
www.hccrems.com.au/waste
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This fact sheet has been produced as a series that includes;

1. How to conduct a food waste audit
2. How to avoid food waste - food preparation
3. How to avoid food waste - spoilage
4. How to avoid food waste - customer plates
5. How to manage excess or unavoidable food waste.

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¹Waste & Resources Action Programme (2013). Overview of Waste in the UK Hospitality and Food Service Sector. Online accessed 15th April 2015.
<http://www.wrap.org.uk/content/overview-waste-hospitality-and-food-service-sector>

² NSW EPA (2012) Love Food Hate Waste Hospitality Top Tips. Online Accessed 15th April 2015.
<http://www.lovefoodhatewaste.nsw.gov.au/business/hospitality/top-tips.aspx>

