

---

REFUSE STORAGE  
AND RECYCLING  
STATEMENT

---

McDonald's  
Restaurant  
BUXTON

---

January 2024

---

- 1.1 This report has been submitted to support an application for the discharge of condition 12, included within the recent decision for planning permission for the "Demolition of existing supermarket and erection of freestanding hot food takeaway / restaurant with drive-thru facility (sui generis), car parking, landscaping and associated works. (Application reference: HPK/2022/0300).

**Refuse Storage**

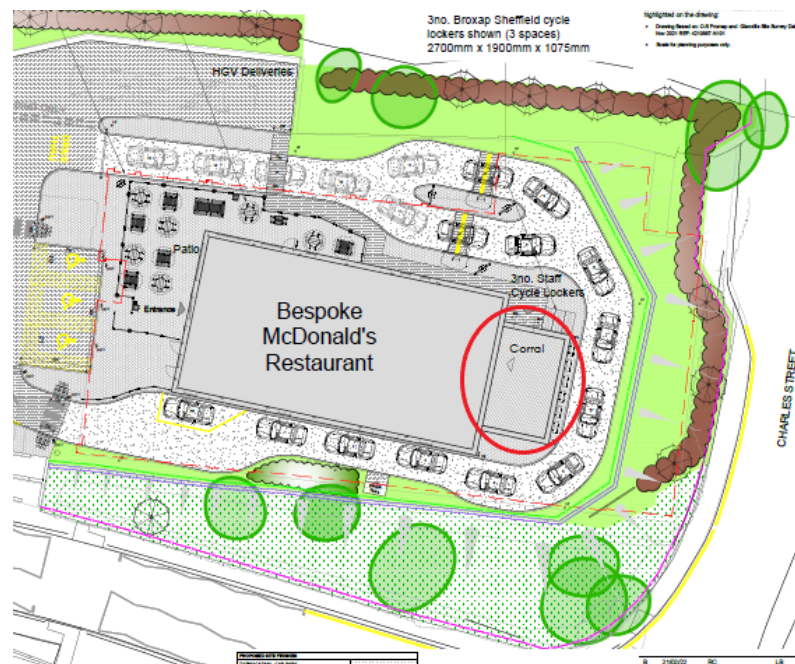
*12. No above ground construction works relating to the development hereby approved shall be commenced until details of the storage of refuse and collection points including location, size, means of enclosure and materials for the approved development have been submitted to and approved in writing by the Local Planning Authority. No development shall be first occupied until the approved refuse storage scheme has been completed and made available for use in accordance with the approved details. The approved scheme shall be maintained for those purposes at all times thereafter.*

*Reason:- In the interests of visual amenity and to comply with Policies S1, S7, EQ6 and CF6 of the adopted High Peak Local Plan 2016 and National Planning Policy Framework.*

- 1.2 The McDonald's Waste Management Strategy is based upon the hierarchy: Design, Reduce, Reuse, Recycle and Disposal. Waste minimisation is promoted, for example, through the re-design of tray liners and specifying the use of light-weight bin liners. Food wastage is minimised through the use of a computer system that monitors the amount of food served at given times of the day, resulting in the more accurate preparation and ordering of stock. The use of recycled products such as kitchen towels and toilet rolls are promoted throughout all restaurants.
- 1.3 Within the supply chain, McDonald's vision is one where all food and packaging is sourced sustainably. They have undertaken a number of measures in recent years to try to promote better environmental standards through the whole supply chain.
- 1.4 McDonald's is committed to using recycled materials wherever possible, throughout the business and have stepped up their commitment to recycling further, setting global goals, including 100% of McDonald's guest packaging will come from renewable, recycled or certified sources and 100% of guest packaging will be recycled in McDonald's restaurants, by 2024.

- 1.5 The business has taken a number of steps to continue to lead when it comes to sustainable packaging and further address the issue of reducing plastic across the supply chain:
- The removal of plastic lids from McFlurry will see 385 tonnes of plastic removed from the supply chain each year.
  - The introduction of fibre based salad boxes will also see 105 tonnes of plastic removed annually, and the new salad boxes can be recycled with any other paper.
  - McDonald's are a member of the National Cup Recycling Scheme which brings together major retailers waste management companies and UK paper mills with the shared aim of growing the infrastructure needed to increase the number of paper cups being collected and recycled across the UK.
  - McFlurry cups can be recycled along with other paper cups in one of the many recycling points that has been established across the country through the collaboration of retailers including Pret a Manger, Costa and McDonald's restaurants.
  - Packaging recycling: 22k tonnes of outer packaging cardboard is recycled from restaurants every year - zero waste to landfill.
  - Only 8% of the packaging used for McDonald's products is made from plastic, with the majority already being made from fully certified fibre.
- 1.6 McDonald's reuses delivery packaging wherever possible, in accordance with food safety laws. Over 80% of kitchen waste is recycled, which equates to 40% of total waste. Staff separate corrugated cardboard, used cooking oil, food waste, clean plastic paper and tin from all back of house areas for recycling.
- 1.7 All restaurants aim to recycle 100% of their corrugated cardboard, which in itself accounts for 15% of a restaurant's average total waste. In addition, the delivery trays and crates are returned to suppliers for reuse.
- 1.8 Delivery vehicles carry recyclable materials on return trips, backhauling over 80% of all cardboard.

- 1.9 McDonald's UK has a long-term goal to send zero waste to landfill by reducing operational waste, recycling as much as possible, and diverting the remainder to a more sustainable solution.
- 1.10 To further minimise waste, McDonald's has joined the Valpak distributor take back scheme, which ensures that redundant equipment is recycled with accredited companies.
- 1.11 Customer recycling stations are installed in all new restaurants, to allow customers to separate paper cups, plastic bottles and cups, and decant liquids. The cups will be sent to a specialist paper cup recycler and the plastic will be recycled along with the plastic from the kitchens. With good levels of separation, McDonald's new waste procedures could generate a recycling rate of up to 65%, exceeding the European target.
- 1.12 All these elements are taken away from restaurants by Martin Brower, on their delivery lorries, this is done on scheduled delivery days so no additional journeys are made to ship the recycled material away from site.
- 1.13 All the rubbish is stored in large containers in the corral sited, as shown on Drawing WPS-11551\_AEW\_1706\_0004J\_Proposed Site Plan. The corral is sited at the east of the building, with access shown via double doors to the delivery lorries. There is an internal door, which links the corral to the main restaurant for the crew members. (Figure 1)



- 1.14 The corral is configured to optimise waste management, with a refuse compactor on site, to minimise the journeys required to remove the waste, as shown on drawing 11551\_AEW\_1706\_0006E\_Proposed Floor and Roof Plan. (Figure 2).

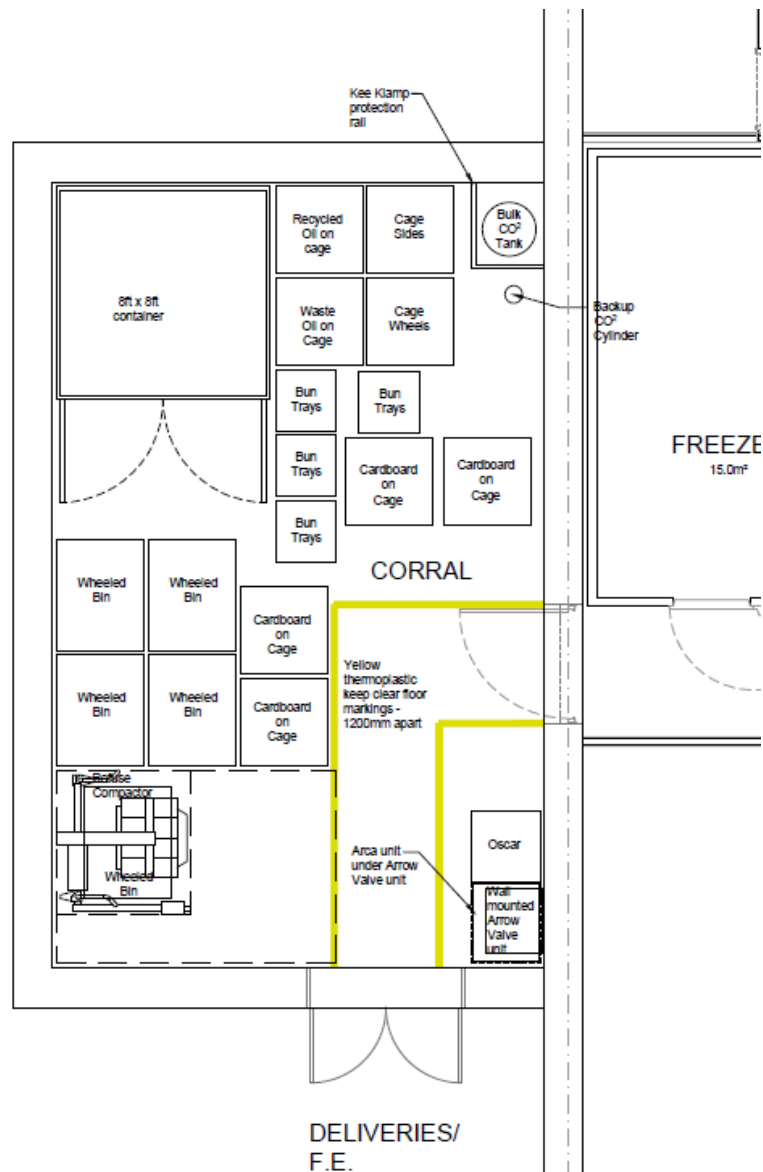


Figure 2 – Configuration of the corral (not to scale)

- 1.15 The corral is sited in an enclosed area integral to the building, as shown on drawing 11551\_AEW\_1706\_0005H\_Proposed Building Elevations, so that the bins and storage containers will not be on view to the general public, with a dedicated entrance to ensure that the operation can be affectively managed, with no impact to the overall aesthetics of the building, (Figure 3)

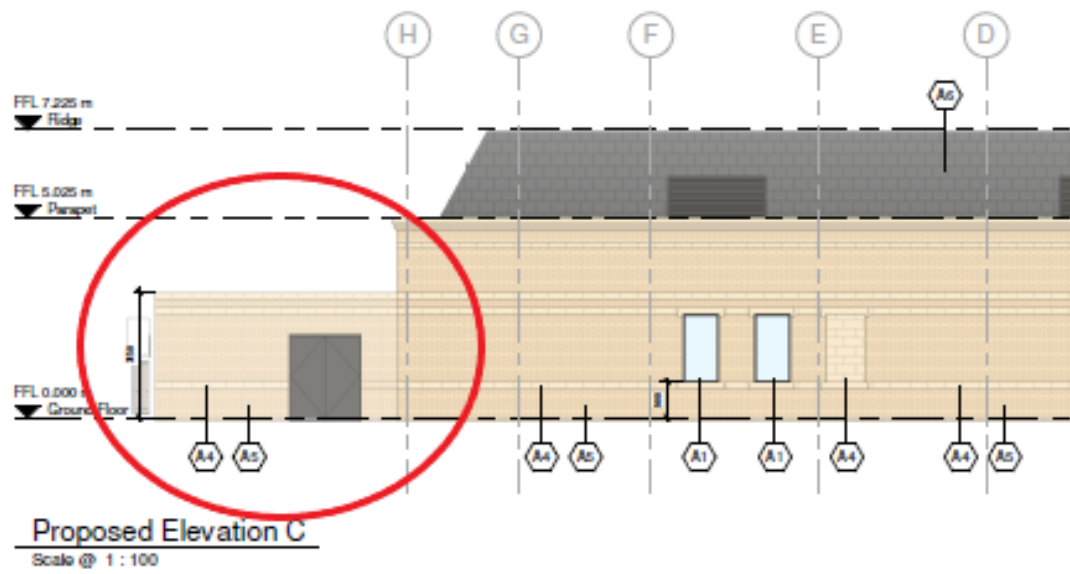


Figure 3 – Configuration of the corral (not to scale)