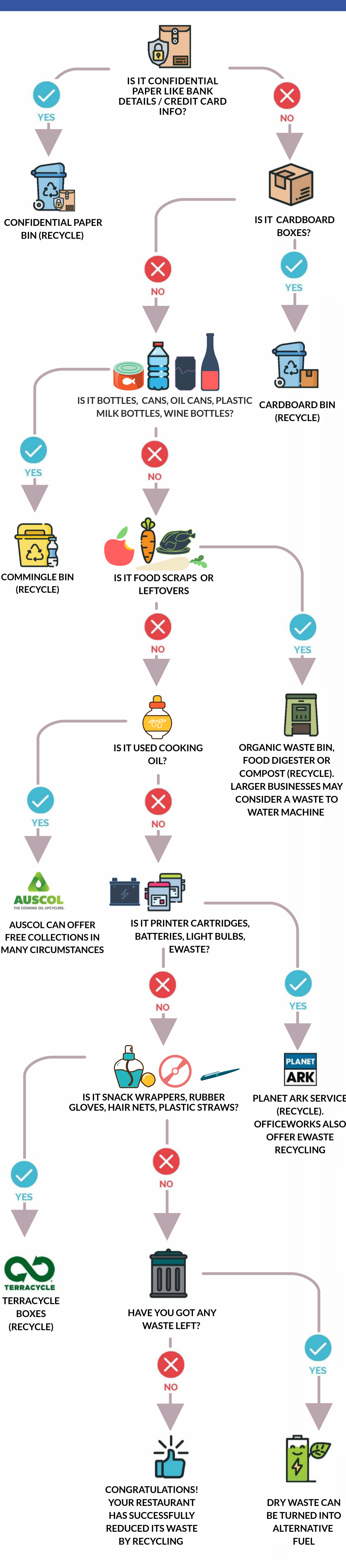




RESTAURANT RECYCLING FLOW CHART

When you operate a restaurant - or any other similar type of business, really - one thing you should prioritise is recycling. You should not only focus on serving your customers the best food and beverages but also on the environment. When you put some focus on recycling - you can also really minimise your waste management costs. The following simple flow chart could be printed out and placed on a wall - so your employees know exactly what can be recycled. BE AS GOOD TO THE ENVIRONMENT - AS YOU ARE TO YOUR CUSTOMERS!



Smart recycling processes will mean that you have virtually zero general waste (that is not recycled). the tiny amount of waste remaining can be turned into alternative fuels.

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