

SWM in A2B Veg Restaurant in HSR Layout in Ward 174

Category	Restaurant
Name of the Place	A2B
Contact Person	
Date of visit	18/08/14
Garbage Vendor	Ranjith
Quantum of waste(kgs)	Not estimated yet. 70% wet, 20% Dry and 10% Reject
Current waste management and disposal method	Three way segregation, food/Recyclables/Reject
Volunteer	Dr.Shanthi

Restaurants and food joints are usually among the biggest generators of Reject waste and are a nightmare to manage in terms of waste management. But the A2B restaurant in HSR Layout is a refreshing change from that. A2B restaurant has multiple serving counters like Food joint, Juice centre, Chaat place, Kulfi point, Chai Point, Sweet stall, Fully equipped kitchen and dish washing room.

Since adopting a segregation process suggested by Dr.Shanthi, the outlet is able to achieve 90% segregation at source. They have also implemented use of stainless steel serving plates.

They have placed 35 litre **Green bins** at every possible point of food waste generation and at chai point they collect all chai powder separately. They have a daily collection of around 6 containers of food waste in 75 litre size drums. Food waste is collected every day and it consists of Vegetable peels, fruit peels, banana leaves and lots of leftover food.

On a daily basis, A2B services around 1000 customers. As they use stainless plates lined with banana leaf, stainless steel cutlery and glasses, they don't generate much reject waste.

All the Food waste collected is promptly transferred into drums at the collection point and stored in a closed area to prevent rummaging by dogs and other animals. The collected Food waste is taken by a vendor in the appropriate vehicle to KCDC.

The Dry waste is collected in **Blue bags** supplied from A2B head office and all the collected dry waste is taken back to A2B warehouse.

Their Reject waste consists of thin plastic sheets (used to cover cooked food items), paper cups used in Juice shop and paper tissues.

Overall we are very happy with the process. A2B is definitely a perfect role model for other restaurants to follow.

Here are some suggestions that can make 100% segregation possible in all restaurants.

1. Display laminated segregation guidelines at respective bins.
2. Use Green for food, Blue for Dry and Red for reject. Follow this standard colour code in all the areas so that it becomes easy for staff to follow segregation.
3. Always place an additional red bin right next to the Green bin. In case non-recyclable and non-compostable stuff comes up, Reject bin (Red) should be available for easy and prompt disposal.
4. To reduce the Reject waste, avoid using paper cups in juice centre and start using glassware instead. Also keep a bin for liquid waste to collect left over drinks. Don't drop liquid with other waste.
5. Also stop using thin plastic sheets to cover cooked food. Covering hot food with plastic is not just harmful to health but also adds to the ever-increasing plastic menace in our environment. Try reducing the reject waste which is ending up in landfills.
6. Every 15 days, training to staff should be given by supervisor about segregation. This way it can be made sustainable in the long run.

The highlight of this A2B outlet is its "Kulfi Centre". It doesn't generate any garbage and therefore does not even require a dustbin 😊

Green Bin to collect food waste



Dry waste Collection Bag



Hot water supply area to wash dishes



Serving plates



Common Collection Point



Dedicated Staff



Kulfi Centre

