

# Kumite Sustainability and Waste Management

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## **Glendale Waste Management – Response to Council Questions 3/6/15**

1. *The Centre should consider the contents of the general waste and the additional waste from new dining facility wastes, as it is likely that a substantial proportion could be separated as compostable food waste, saving on disposal costs for Centre Management. (General waste will likely have higher disposal costs than compostable food wastes disposed to food compost facilities). High capacity dehydration and composting systems are available to manage this waste hygienically with odour controls and pest problem prevention. Dehydration reduces the weight for transport and disposal and increases storage capacity and manageability.*

**Consideration will always be given to alternative processing options for food organics, however, our experience with such systems is that they are only financially viable if large volumes of waste are being produced and a sustainable end use can be found from the output products.**

**At this stage we are not planning to introduce on-site treatment, but will evaluate the viability of organics processing based on the final tenancy makeup.**

2. *There may also be other recyclable wastes that could be separated from the general waste bin. It is noted that the Waste Management Plan states “Stockland will continue to investigate other recycling opportunities with a view to introducing additional recycling services when they become available in the area.” Has enough room been allowed for future waste separation bins?*

**A commingled recycling service (glass, metal, and plastic containers) will be offered to food retail tenants. A new dedicated waste and recycling area has been allocated for this purpose at the south end of the new Dining Precinct.**

3. *How are hazardous wastes (electronic waste, used batteries, used light globes, liquid wastes and other such operational, facility maintenance and unsaleable stock managed) from the mini-majors and specialty shops?*

**Stockland plans to implement an e-waste recycling program, with collection bins to be located adjacent to the existing compactors. Liquid waste will continue to be managed through the Centre’s existing program.**

4. *Will a three-bin system be provided in the public areas for waste disposal, with a separate food waste bin, recyclable containers bin and residual non-recyclables garbage bin, 2016?*

**As detailed in the Stockland Waste Management Plan Section 5, Stockland will be providing bins in common mall areas. Configuration and placement of these bins based on the waste audit to be conducted later in 2015.**

5. *Has a waste audit been undertaken to establish if waste separation is reduced by the existing configuration of bins, which does not have the same bin availability for recycling at each waste dock? Usually when people have to walk further to dispose of recycling, it more frequently is disposed of in general garbage bins instead of recycled. If this is an issue, will this be addressed by reconfiguring the bin types at each dock?*

**An independent waste audit has been scheduled for August 2015 to assess the effectiveness of current compactor/front lift bin configurations. Stockland will review and act on the report's recommendations including addressing contamination issues through tenant education and rearrangement/resizing of bins if required.**

6. *Will each commercial unit have space sufficient to store a day's equivalent of waste volume prior to transfer to the communal disposal dock?*

**Space will be allocated in each tenancy during the fit-out stage for storage of a day's worth of general waste and recyclables.**

7. *The Demolition and Construction Waste Management Plans will be required, prior to work commencement. If the demolition wastes are not going to be reused in the new construction, where will these be sent for reuse or recycling? How will construction wastes be minimised and of construction wastes generated, how much will be reused or recycled?*

**See Stockland Waste Management Plan Section 4.**

8. *A detailed design is not provided, but pathways for retailers to access bin docks will need to have no steps and be no steeper than 1:14 grade, and doors and gateways will need to be wide enough for bins to pass easily through. If the new waste area is to be a small waste room or gated area, there must be enough room to stand in front of each of the bins and lift waste into the bins.*

**Stockland will ensure that pathways for retailers to access bin docks will be designed to have no steps and be no steeper than 1:14 grade. Doors or Gateways will be designed to be wide enough for bins to pass easily through. Enough room will be provided at the front of the bins within the waste room enabling a person to stand in front of each bin and lift waste into the bin.**

9. *How will the bins be moved from the new waste area to the garbage vehicle collection point – will this collection point be immediately adjacent in the car park when shops are closed, or by which route will the bins be wheeled around to the back? Will the cooking oil waste be pumped out or handled differently?*

**The collection point will be immediately adjacent in the car park outside trading hours. The waste contractor will be required to collect only during stipulated times (e.g. 9pm-6am).**

**Cooking oil waste will be handled using the Centre's standard procedures.**

10. Are all new retailers supposed to use the new waste area or only the ones in the central food court space? Is there sufficient space allocated for enough bin capacity? Takeaways are estimated to generate about 80 litres of waste per 100m<sup>2</sup> floor area per day, but cafés can create more and restaurants may create up to 790 litres of garbage and recycling per 100m<sup>2</sup> floor area per day. (For an increase of 1860m<sup>2</sup> dining net lettable area, this could be 1490L/day for 100% takeaway or up to 14,508L/day for 100% restaurants).

**The new waste area is designed to be used only by the new Dining Precinct tenancies. It is of around 30m<sup>2</sup> capacity which will enable storage of a full day's worth of general waste, cardboard, and commingled recyclables.**



Peter Hosking  
Director