

Waste management policy

We view responsible waste management as essential to reduce our environmental footprint and to provide a safe and healthy work environment for ourselves, staff and guests.

- **Waste collection service**

Waste collection bi-weekly by Clean Ireland Recycling.

- Collection of general waste, recycling waste and food waste.

Registration number: 740151

Waste Service by Clare County Council through containers at town carpark:

- Containers for plastic bottles, cans and glass.

- **Measuring, data collection, analysing and monitoring**

All our waste if weight and measured bi-weekly. All data is kept in our own created Excel database and in a consumption database provided by the Burren & Cliffs of Moher UNESCO Global Geopark Code of practice. All collected data is measured against amount of guests and staff. A carbon calculator clearly states the carbon footprint.

- **Re-use, recycle**

All waste from the B&B and it's guests is collected and sorted in 4 types of bins.

- Recyclable waste
- General waste
- Non-compostable waste
- Compostable waste

Where possible items are recycled and re-used ourselves. For example:

- Old furniture is cleaned, repaired, repainted. If not possible anymore wooden furniture is re-used in other projects to create new things like frames, outdoor and indoor DIY projects, insect hotels.
- Old couches or mattresses are striped and recyclable materials as the woods, metals are used in other DIY projects.
- Broken down appliances are preferably fixed instead of replacing immediately.

- **Reduce our waste**

Several steps are taken to reduce our waste. Such steps includes:

- Refillable glass water bottles in our guests bedrooms are filled with tap water coming through inline under sink filter.
- We do not have single used toiletries. Bigger bottles are refilled (shampoo, hand soap)
- Use of rechargeable batteries in our remote controls, alarm clocks, kitchen scales
- Green certified and biodegradable detergents and cleaning products (including packaging) are used and refilled from bulk size packaging.
- Bio-degradable bags are used in all our bins.
- Compostable waste is used in our Greenhouse.
- We use good quality cotton napkins instead of single use paper napkins.
- We use a digitalised business card by using a QR code that can be scanned and shared by guests. This code gives you a digital business card that links you directly through our website in different languages.

- Reducing our paper use, using websites, social media, online publications or easy to reach downloadable databases for guests to use instead of handing out leaflets, brochures, printed invoices and confirmations.

- **Reduce food waste**

- Breakfast choices are taken upfront so only the food that's needed is being prepared.
- A lot of items on our buffet are completely home made which saves a lot in single used packaging. Homemade produce includes:
 - Breads, cakes
 - Jams and spreads
 - Yoghurt & Granola
 - Apple syrup
- Our own greenhouse is providing vegetables, herbs and flowers.
- Over the years food portion sizes are adapted to average needs which reduced our food waste drastically.
- Where possible ingredients for our homemade produce are bought in bulk quantities. (flour, chocolate, raisins, sugar, ...)
- Compostable food waste is composted in our backyard and used in our Greenhouse.

- **Clean ups**

- Local clean ups are attended regularly by owners and Staff:
 - Clean ups organised by Burren Ecotourism Network through their Conservation Administration group.
 - Local Tidy Town events
 - "Adopt a hedgerow" where we clean litter and garbage from our own street on monthly base.

- **Future Aims:**

Guests can use their own products which might not be biodegradable. We encourage our guests to use green labelled products or to use the products provided by ourselves.

Find a good way to educate and encourage guests about their waste.

Look into the subject of bio-digesters. Cost, usability, generated products: biogas, fertiliser, electricity.

Reduce our general waste with 15% compared to 2019

Reduce our recyclable waste with 5% compared to 2019

Set a baseline for both compostable food waste and non-compostable.