



Annex A Food Waste Management Plan





ANNEX A: FOOD WASTE MANAGEMENT PLAN

INTRODUCTION

As recommended by the ACE, the AAHK is required to develop a Waste Management Plan for Food Waste (hereafter “Food Waste Management Plan (FWMP)”) for the Project and the F&B outlets managed by AAHK’s tenants in the HKIA facilities under the operation of the Project.

BACKGROUND

The AAHK has been practicing food waste recycling in the HKIA since 2003 and this initially comprised food wastes being collected from restaurants and lounges at terminals being composted and turned into soil conditioner suitable for landscaping on the airport island.

In 2011, the AAHK expanded the scope of the food waste recycling programme to cover HKIA business partners, including restaurants and lounges operating in terminal buildings, as well as airline catering companies, hotels and cargo terminals. Currently, all collected food wastes are sent to O-Park1. In 2020, over 700 tonnes of food waste was collected from tenants in terminal buildings and from business partners for recycling.

According to the 2015 AA Waste Study, the food waste generated in the premises managed by AAHK contributes to about 22% of the total weight of generated general refuse, this amount comprising 38% of the total marketable recyclables. It is assumed that similar proportion of food waste will be generated during the operation of the expanded HKIA.

OUTLINE OF THIS FWMP

This FWMP outlines practical measures to minimise, segregate, recycle and dispose of food waste generated under the Project.

AVOIDANCE AND MINIMISATION OF FOOD WASTE

Avoidance and minimisation of food waste has always been the priority for reducing food waste.

HKIA Food Rescue Programme

In 2013 AAHK launched the HKIA Food Rescue Programme whereby AAHK financed a local NGO, Food Angel, to collect surplus food from restaurants and F&B outlets in the HKIA Terminal buildings, thereby avoiding food waste generation (see *Figure A.1*).





AAHK sponsored Food Angel via the HKIA Environmental Fund and provided a refrigerated truck plus operational expenses to facilitate Food Angel to collect surplus food from business partners on the airport island. A central storage room was also set up in the terminal building to provide appropriate space for storing food waste from terminal catering outlets. Collected surplus food is used to prepare meals for distributing to the needy in Hong Kong.

In 2020, over 130,000 meal boxes were served using surplus food collected through the HKIA Food Rescue Programme. The programme was formalised as an AAHK service contract in 2018.

Figure A.1 Collection of Surplus Food by Food Angel



SEGREGATION AND COLLECTION OF FOOD WASTE

Provision of Free Recycling Bags for Segregation of Food Waste

Under the AAHK Waste Separation at Source Programme, AAHK provides free designated red recycling bags to tenants to collect / store food wastes generated from daily operations (see Figure A.2). Tenants, including but not limited to F&B outlets, airline lounges and retail stores, are encouraged to separate food wastes from residual wastes generated in order to minimise disposal to landfill. The red recycling bags filled with food wastes are collected and stored in designated “food waste bins” in the back-of-house refuse rooms, with these being regularly transferred by the licensed food waste collection contractor to the O-PARK1 for energy recovery, or to other licensed food waste recyclers. AAHK plans to enhance the promotion of food waste recycling bags with tenants as business operations return to normal after COVID pandemic is over and it is expected that the tenants’ participation rate will increase.





Figure A.2 Segregation of Food Waste with Red Recycling Bags



*Setting out Food Waste Reduction Requirements in AAHK Agreements with Tenants/
Franchisees/Licensees*

The AAHK sets out food waste management requirements in tenants/franchisees/licensees agreements requiring tenants/franchisees/licensees to take all reasonable steps to handle and segregate food wastes arising from their activities and operations. For instance, tenants/licensees/franchisees are required to separate food waste from general refuse, and to dispose of the food wastes in appropriate recycling containers in designated refuse rooms or other locations as advised by AAHK. The AAHK will regularly review tenants/franchisees/licensees and contractor's EMPs and conduct audits on tenants/franchisees/licensees and contractor's environmental performance to ensure that food waste management initiatives committed in the EMP are in place.

DISPOSAL AND TREATMENT

Disposal and Treatment of food waste at O-PARK1

Source separated food wastes recovered from the "food waste bins" placed in back-of-house areas are sent to the O-PARK1 at Siu Ho Wan by the licensed food waste management contractor, depending on the availability / handling capacity of the O-PARK1, or other licensed food waste recyclers. Starting from July 2020, all collected food waste has been sent to the O-PARK1 for converting into biogas for electricity generation. The O-PARK1 only accept food waste with non-organic contamination of less than 20%. To ensure that the quality of source separated food waste meets the requirement, training on good practices of food waste segregation will be provided to cleaning staff and F&B tenants.

