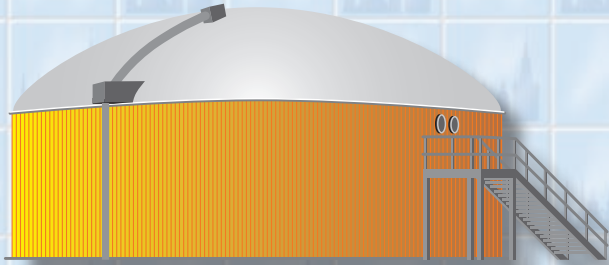


- Food waste and cooking oils and fats may only be treated in facilities approved for this purpose. These plants ensure hygienically safe disposal by treating the waste under legally specified conditions (minimum temperature and minimum holding time).



- For information on the implementation of the EC Regulation on animal by-products and the registration of transporters, please get in touch with the Health Department, Veterinary and Food Control Division at 0345/221-3610.



- According to the EC regulation on animal by-products (ABPs), the following products are not food waste: bakery products, pasta, confectionery, and similar products that do not contain fat, milk, or eggs as a characteristic main ingredient, and do not contain any meat. This last-named product category belongs in the organic waste garbage can.



- For questions regarding the proper separation, storage, and disposal of waste, please contact the Department of Environment at 0345/221-4683.



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Gestaltung:  
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Stand:  
Auflage:

- Edible oils and fats must not be disposed of in the toilet or down the drain.

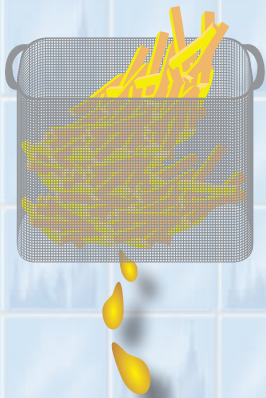


Disposal of  
“kitchen and food waste”  
and  
“cooking oils and fats”



## Definition

“Kitchen and food waste” (hereafter referred to as food waste) are all food leftovers from restaurants, catering facilities and kitchens, including commercial and domestic kitchens. This also includes cooking oils and used cooking fats.



In this context, food waste means the remains of cooked or otherwise simmered food that was intended for human consumption and are left over. They include products of animal origin (meat, bones, eggs, milk products, fish, etc.).



Kitchen waste generated during food preparation that is of animal origin (e.g., egg shells, bones) and leftover food that is of animal origin and has not been cooked (e.g., ground meat) are also subject to the regulations below.

## Waste designation/Waste code

**Biodegradable kitchen and canteen waste**  
20 01 08

**Edible oils and fats**  
20 01 25

## Storage and disposal

- Food waste and edible oils and fats must be stored separately from food and other wastes until they are collected. During storage the waste must be labeled accordingly.
- Food waste must be stored in a way that prevents access by unauthorized persons or animals.



- Food waste, cooking oils and fats must not be mixed with the other waste fractions (e.g. residual waste, paper/cardboard, etc.).

- Food waste and cooking oils and fats must be kept separate during storage, collection, transport and shall be recycled.



- Food waste, cooking oils and fats may only be collected or picked up by disposal companies registered for this purpose. Proof of collection must be kept for at least two years and presented if necessary.
- Food waste may not be fed to farm animals or handed over for feeding to farm animals (also applies to food waste from private households).

