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Proper Procedure for Waste and Garbage Can Control by Alena Smith

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The stewarding department follows a very strict policy when it comes to proper waste and Garbage Cans disposal. This is done not only to dispose of the Garbage Can and waste properly but to also minimize the risk of contamination.

However, disposing of the waste and Garbage Can is not just about putting everything into the trash bag and taking them to the dumpster. Here is a common yet proper procedure for waste and Garbage Cans disposal.

The kitchen steward should know that there are specific containers for the different types of waste and garbage. So before he places the trash or waste materials into the trash bag, he should separate them accordingly and place them into their appropriate containers. The food waste should go to its specified container, making sure that the raw vegetables go to the compost.

Other types of wastes should also be separated. Plastics should be separated from metals and papers, and each of type should also be placed into their appropriate containers. This is done so as to know what goes to the recycling plant and what needs special disposal.

Dry garbage, such as bottles and cartons, can be stored and only transported to the collection points when the garbage collector passes by. However, for the wet garbage such as oil and food waste, they can be stored in a refrigerated room until the garbage collector passes by. This way, you do not have to deal with the unpleasant smell of decaying and rotting food wastes as the cold temperature will hinder it from decomposing too soon.

When the garbage collector finally collected the waste and garbage, the kitchen steward has to clean the empty garbage containers or barrels. Aside from cleaning and washing the garbage barrels, the kitchen steward also has to disinfect them. Disinfecting the garbage barrels is very important because not only does it promote cleanliness but it also minimizes the buildup of bacteria that is harmful to the human body.

Once the garbage barrels have been washed, cleaned, and disinfected, the kitchen steward then has to clean the premises. He has to make sure that the area is always impeccably clean. After all, it is going to be a very bad publicity if the restaurant becomes known for its rats and pests infestation.

Garbage disposal is not just the job of the kitchen steward though, but all employees should know how to properly dispose of the garbage and wastes. They should be taught about wet and dry garbage and how to properly get rid of them.

It is the duty of the chief steward to systematically instruct his department on how to properly dispose of the waste and garbage, and it is also his duty to make sure that his department followed his orders. As the chief steward, he has to make sure that his department is following the rules and policies of the restaurant.

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a Garbage Canhave different types of a Garbage Canswhich are very stylish and can be used any where.

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