

# A sustained reduction in waste

We are committed to improving how we manage waste to reduce landfill, greenhouse gas emissions and the loss of valuable materials and support Victoria's evolving recycling sector.

## Why it matters

In 2021/22, our municipality sent nearly 22,000 tonnes of rubbish to landfill. This waste represents the loss of essential resources and impacts on land and greenhouse gas emissions.

Before Council introduced the kerbside food and garden organics service, much of the City of Port Phillip's food waste ended up in landfills. Left in landfills, rotting food waste creates methane, a greenhouse gas 20 times stronger than carbon dioxide. Through Council's communal food organics hubs and kerbside food and garden organics service, more than 1000 tonnes of food and garden materials have been diverted from landfill.

In 2020, Council bin audits also identified that one in every four household kerbside mixed recycling bins contained non-recyclable material. We have now reduced contamination in recycling bins by a quarter across our municipality through our 'Recycling Reset' campaign. Council has also begun using waste as a resource and repurposing items previously considered waste.

The Victorian and Australian Governments strongly focus on building Australia's recycling industry, so there is an opportunity for City of Port Phillip to be a part of the industry's evolution. As a local government, we must ensure the community has straightforward systems to recycle products. We also need to minimise waste to landfill from our operations by buying recycled and recyclable materials where possible, ensuring effective waste management systems, and reducing waste from events and places like South Melbourne Market.

## How we're going

- After a successful trial in Elwood, we endorsed the rollout of a kerbside Food Organics and Garden Organics service to eligible houses, townhouses, units and apartments across the municipality. The service commenced in January 2023 for houses and townhouses and will be expanded to apartments and units from July 2023. We expect this service will reduce food and garden materials in our garbage stream by between 20 and 30 per cent.

## Act and Adapt Sustainable Environment Strategy- 2023-28

- Through our communal food organics hubs and kerbside food and garden organics service, we have diverted 1,140 tonnes of food and garden organic materials from landfill between September 2021 and March 2023.
- We reduced contamination in recycling bins by a quarter through our 'Recycling Reset' contamination management campaign. In April 2020, bin audits identified that one-quarter of kerbside mixed recycling bins contained non-recyclable material. The Recycling Reset campaign provided educational bin tags to help educate householders on how to use their mixed recycling bins.
- The South Melbourne Market has partnered with The Nature Conservancy to recycle oyster, mussel and scallop shells generated by retailers and patrons. The Nature Conservancy uses the shells to restore marine environments affected by dredging, including Port Phillip Bay.
- Since November 2017, the St Kilda Repair Cafe has been tackling our throwaway culture by providing a free repair service to the Port Phillip community.

## Key partners

- The Community
- Victorian Government (Department of Energy, Environment and Climate Action)
- Recycling Victoria
- Sustainability Victoria.

## Targets

Council indicators				
Indicator	Baseline 2016/17	Progress 2021/22	Target 2025	Contributing Projects (see initiatives table below)
Reduction in the garbage stream for Council buildings	New target	37.6% diversion rate	33%-50% increase in waste diversion rate  (50.1% - 56.4% diversion rate)	42- Don't Waste It! Strategy 2022-25  44- Council waste to Landfill  45- New waste to resource streams
Community indicators				
Indicator	Baseline 2016/17	Progress 2021/22	Target 2025	Contributing Projects (see initiatives table below)

## Act and Adapt Sustainable Environment Strategy- 2023-28

Percentage of kerbside waste diverted from landfill	31%	32%	54-56%*	42- Don't Waste It! Strategy 2022-25  43- Business waste to Landfill  46- Community initiatives and programs
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\*Target from Don't Waste it Strategy

### [Breakout box] Changing indicators and targets

In 2018, we set ambitious targets to increase the proportion of waste diverted from landfills for both Council and the community. Those targets relied on the implementation of advanced waste processing technologies. Since then, the waste and recovery sector has changed significantly, with higher costs, the end of waste exports and the introduction of reforms aimed at building the local circular economy. So far, diversion rates have not improved, and we have revised the timing of our ambition for change. We have simplified our Act and Adapt indicators and targets and have responded to these changes through Council's Don't Waste It! Waste Management Strategy 2022-25.

## Initiatives

Initiative		What's involved
42	Don't Waste It! Strategy 2022-25	<ul style="list-style-type: none"> <li>Implement the new Don't Waste It! Waste Management Strategy, with five priority areas: food organics and garden organics, separated glass recycling, mixed recycling, garbage, and public place waste.</li> </ul>
43	Business waste to Landfill	<ul style="list-style-type: none"> <li>Explore opportunities to support business waste management needs and reduce waste to landfill through existing sustainability education and awareness programs.</li> </ul>
44	Council waste to Landfill	<ul style="list-style-type: none"> <li>Introduce systems and behaviour change programs to increase the diversion of waste generated in Council buildings from landfill.</li> </ul>
45	New waste to resource streams	<ul style="list-style-type: none"> <li>Seek opportunities to integrate new waste-to-resource streams into Council's infrastructure projects.</li> </ul>

46	Community initiatives and programs	<ul style="list-style-type: none"><li>• Support community initiatives for local food growing and sharing, resource efficiency, and reuse through existing sustainability education and awareness programs.</li></ul>
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