



Lyka Pet Food- Waste Management Plan

Lyka Pet Food
32 Crompton Way,
Dandenong South,
VIC

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DOCUMENT INFORMATION

Lyka Pet Food

32 Crompton Way, Dandenong South – Development Licence Application

Date: 7 November 2024
 Client Contact: Edu Marí Herguido
 Author(s): Lewis Butler

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Consultant Company Details	
Registered Name	Sustainable Project Management Pty Ltd
ABN	91 625 759 275
Author	Lewis Butler
Email	lewis@spm.com.au

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Appendices

Appendix A – Ground Floor Plan

1. Introduction

SPM has been requested by Lyka Pet Foods (Lyka) to prepare a Waste Management Plan for the proposed industrial development at 32 Crompton Way, Dandenong South.

The preparation of this management plan supports a planning permit application to the City of Greater Dandenong.

2. Existing Site Conditions

The subject site is 32 Crompton Way, Dandenong South, approximately 30 km southeast of the Melbourne CBD. The site is square in shape with a total area of approximately 7,000 m² and is shown in Figure 1. The site contains an existing warehouse of approximately 4,600 m² inclusive of attached canopy and office facilities. The warehouse is constructed of a tilt slab with metal / polycarbonate roofing and concrete floor. The site includes ancillary features such as office space, parking, and established landscaping. With the exception of small, landscaped areas the entire site is sealed by concrete slab.

The subject site is located entirely within the Industrial 3 Zone (within the City of Greater Dandenong Planning Scheme).

The site has frontage to, and access from, Crompton Way to the west. The site abuts the road reserve of the Dandenong Bypass. The nearest residences to the site are on Tarene Street, north of the Dandenong Bypass, approximately 100 m from the site boundary. Hammond Road borders the site's eastern boundary.



Figure 1 Site of proposed pet food processing facility – 32 Crompton Way, Dandenong South

3. Development Proposal

Lyka proposes to construct a human-grade, lightly cooked pet food manufacturing facility within the existing building envelope at the site. The new facility will replicate the existing process undertaken at Lyka's Sydney site, with some differences in process technology to automate it.

The proposed plant will process fresh ingredients, cooked at low temperatures on a continual (i.e., non-batched) processing line for distribution to customers as a frozen product on a subscription service basis.

The proposed plant is designed to produce up to approximately 1.5 tonnes/hour and is expected to operate 24 hours per day, 7 days per week when it reaches its full capacity. Expected annual production is 12,200 tonne per annum at full capacity.

The site will be operated by up to 54 full-time staff (on site at any one time).

4. Waste Generation

4.1. Expected Waste Generation

The following waste types are expected to be generated on site.

- **Packaging waste;** plastic waste will be generated when setting up and calibrating the packaging machine. Plastic and cardboard waste from packaging of raw ingredients (i.e., meat) will also be generated.
- **General waste,** for example from the office, breakroom kitchen, used gloves and hairnets and other production waste.
 - **Food waste:** very limited amounts of food waste will be generated. The production process will utilise the entirety of vegetables (e.g., skins, seeds, and leaves to improve nutrition value and reduce waste). Similarly, virtually all the meat brought to site will come in 20 kg human-grade frozen blocks and waste will be negligible.
 - **Fats/oils:** Fats and oils will be collected from point sources within the cooking plant and directly transferred into receptacles such as IBCs which will be kept inside the facility, within a small room. Room air will be extracted to odour control system. IBCs will be collected regularly.

Table 1 provides a summary of expected waste generation volumes by waste stream. These are estimates of maximum waste generation based on Lyka's existing Sydney operation.

It is noted that wastewater will be generated by the process and will be treated on the site prior to discharge in accordance with a Trade Waste Agreement with South East Water. This Waste Management Plan deals with solid waste management only.

Table 1 Estimates of maximum waste volumes by waste type

Waste Stream	Expected waste generation per week
Garbage	105 m ³
Organics	18 m ³
Soft Plastics	14 m ³
Fats/oils	24 m ³

4.2. Bin Management

Table 2 provides expected bin size, quantity and collection frequency. Bins and bin lids will be colour coded to the Australian Standard (AS4123) or to the standard colour specifications of the private contractor. **Table 3** provides approximate bin dimensions; these dimensions have been used to confirm the sizing of dedicated bin location (refer Section 4.3).

Table 2 Bin Specifications

Waste Stream	Bin Size	Quantity	Collection Frequency (per week)*
Garbage	3 m ³	5	7
Organics	0.66 m ³	4	7
Soft plastics	0.66 m ³	3	7
Fats/oils	1 m ³ (IBC)	24	1

* Collection frequencies will be confirmed at start-up; waste generation will be monitored and collection frequency increased as required.

Table 3 Bin dimensions (approximate)

Capacity (m ³)	Height (m)	Width (m)	Depth (m)
0.66	1.2	1.3	0.8
3.0	1.2	2.0	1.5
1.0	1.0	1.0	1.1

4.3. Bin Storage

Bins will be stored within a dedicated outdoor bin storage area, under the existing canopy on the west side of the building. Location and layout of the bin storage area is shown in the ground floor plan at Appendix A. The area can accommodate the required bins (as identified in **Table 3**).

The bin storage area is located appropriately for access by staff, and will have appropriate ventilation, lighting and drainage.

As noted earlier, IBCs (1m x 1m x 1m) containing fats and oils will be stored inside.

4.4. Bin Collection

The waste collection vehicle will access the site via the southern entrance on Crompton Way, prop adjacent to the bins and undertake collection. The vehicle will then exit the site onto Crompton Way in a forward direction via the northern entrance.

4.5. Bin Cleaning

Lyka shall ensure that the bins are kept in a clean state, to minimise odours and to discourage vermin. This may include regular cleaning by a third party, cleaning by the waste contractor or bin swapping by the waste contractor.

Where cleaning is to be undertaken on-site, it should only occur in a designated bin cleaning area, provided with a drain connected to sewer. The bin storage area to be subject to routine inspections to ensure that waste is appropriately contained.

5. Waste Management

Recycling Victoria: A New Economy is a policy and 10-year action plan, prepared by the Victoria Government, to “deliver a cleaner, greener Victoria, with less waste and pollution, better recycling, more jobs and a stronger economy”.

Four overarching goals have been identified in order to achieve a circular economy in relation to waste, as below:

1. MAKE – Design to last, repair and recycle;
2. USE – Use products to create more value;
3. RECYCLE – Recycle more resources;
4. MANAGE – Reduce harm from waste and pollution

All waste generated on the site will be managed in accordance with the following management measures and controls (which will be documented in the site's Risk Management and Monitoring Program):

- Implement the waste hierarchy (Avoid, Reduce, Reuse, Recycle) to minimise waste to landfill;
- Waste streams shall be identified and segregated appropriately;
- Recycling via third parties as follows:
 - All cardboard waste;
 - All plastic packaging, including soft plastic;
 - All cooking fats and oils.

Lyka will also implement the following initiatives (which are consistent with those currently implemented at their existing Sydney site) with regard to waste reduction and management:

- Only recyclable and biodegradable materials for all packaging of product.
- Biodegradable single-use plastics in the production facility (e.g., pallet wrap, food wrap, gloves, bin liners, etc.).
- Where single-use plastic is used this is offset by sponsoring ocean trash collection projects. For each kilogram of single-use plastic used by Lyka, two kilograms are removed from the environment with the intention for Lyka to be ‘single-use-plastic negative’. Lyka offsets its Scope 1, Scope 2, and Scope 3 emissions.
- Waste storage area to be subject to routine inspections to ensure that waste is appropriately contained.

5.1. Bin Usage

Staff will dispose of recyclables and bagged garbage in the appropriate bins, stored within the bin storage area. Cardboard boxes should be flattened, and containers rinsed and cleaned prior to disposal in the provided bins.

5.2. Signage

To avoid contamination between garbage streams, bin lids will be colour coded generally in accordance with contractor standards, to ensure the bin type is easily distinguishable. Furthermore, bins should include typical signage (preferably on the bin lid) to reinforce the appropriate materials to be deposited in each bin. Example signage available from Sustainability Victoria is shown below.



5.3. Food Standards Code

Division 2 of the *Australia New Zealand Food Standard Code* details requirements for the design and construction of food premises. With regard to garbage and recycling, Part 6 of Standard 3.2.3 of the Code sets out requirements for the storage of garbage and recyclable matter. An assessment of the proposed waste management against these requirements is as follows:

(a) *adequately contain the volume and type of garbage and recyclable matter on the food premises;*

The proposed bin storage area has been designed to accommodate the required number of bins for the volume of garbage and recycling generated by the site.

(b) *enclose the garbage or recyclable matter, if this is necessary to keep pests and animals away from it; and*

Bins will be lidded and regular inspections undertaken to check that lids are secure and that bins are not overfilled.

(c) *are designed and constructed so that they may be easily and effectively cleaned.*

The bin storage area will allow for effective cleaning of the bins and storage area.

5.4. Waste Management Plan Implementation

The implementation and coordination of this Waste Management Plan is the responsibility of Lyka. It will be incorporated into the sites Risk Management and Monitoring Plan, and will be a dynamic document, reflecting changes in on-site and off-site conditions e.g., varying bin requirements, or changing waste collection methodology. This Plan will be regularly revisited and amended to provide the most accurate and relevant information to effectively managing waste generated on-site.

6. Occupational Health & Safety Responsibilities

Lyka shall ensure compliance to all relevant OH&S regulations and legislation, including the following:

- *Worksafe Victoria Guidelines for Non-Hazardous Waste and Recyclable Materials Victoria*

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The report supersedes all previous draft or interim reports, whether written or presented orally, before the date of this report. This report has not and will not be updated for events or transactions occurring after the date of the report or any other matters which might have a material effect on its contents, or which come to light after the date of the report. Sustainable Project Management Pty Ltd is not obliged to inform Lyka of such events, transaction or matters nor to update the report for anything that occurs, or of which Sustainable Project Management Pty Ltd becomes aware, after the date of this report.

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Appendix A – Ground Floor Plan (Hunt Architects)

NOTE:
THESE DRAWINGS ARE RECREATED FROM EXISTING PDFS AND SITE OBSERVATIONS HUNT ARCHITECTS DOES NOT WARRANT ACCURACY. BUILDER VERIFY THE DIMENSIONS ON SITE PRIOR CONSTRUCTION.

NOTES

- ALL LOADBEARING WALLS TO BE FULL HEIGHT. ALL INTERNAL WALLS EXCEPT FULL HEIGHT WALLS TO EXTEND 200mm ABOVE THE CEILING LEVEL. STUD WALLS TO EXTERNAL BRICK VENEER TO EXTENT TO UNDERSIDE OF ROOF SHEETING WITH INSULATION. REFER TO A200 SERIES WALL SETOUT DRAWINGS FOR INFORMATION FOR SETOUT, WALL TYPES AND HEIGHTS.
- FIRE WALLS TO EXTEND TO UNDERSIDE OF ROOF SHEETING AND FULLY SEALED U.N.O.
- DIMENSIONS PROVIDED ARE TO THE STRUCTURAL FACE OF NEW WALLS OR TO THE FINISHED FACE OF EXISTING WALLS. REFER TO A800 SERIES DRAWINGS FOR ROOM LAYOUT PLANS AND ELEVATIONS.
- REFER TO LANDSCAPE AND SITE DRAWINGS FOR SETOUT AND LEVELS OF EXTERNAL PAVEMENTS, COVERED LINKS AND ANCILLARY STRUCTURES.
- VERIFY DIMENSIONS ON SITE, PRIOR STARTING WORK

ROOM AREA SCHEDULE

ROOM NAME	ROOM NO.	ROOM AREA (APPROX)	ROOM VOLUME (APPROX)
		1091 m ²	2871.23 m ³
M. LOCKER	10	38 m ²	98.22 m ³
F. LOCKER	11	28 m ²	72.62 m ³
LUNCH	14	41 m ²	109.88 m ³
RECEIVALS	G01	17 m ²	149.23 m ³
BOILER ROOM	G01A	35 m ²	95.52 m ³
DRY GOODS/ PACKAGING	G02	312 m ²	2713.59 m ³
RECEIVALS COOLROOM	G03	133 m ²	1005.96 m ³
RECEIVALS FREEZER	G04	177 m ²	1337.90 m ³
DE-PACKAGING	G05	169 m ²	1335.57 m ³
OIL AND DRY BATCHING	G06	41 m ²	135.55 m ³
QUINOA	G07	45 m ²	344.47 m ³
PRE- PROCESS	G08	82 m ²	650.84 m ³
PROCESS	G09	262 m ²	1573.58 m ³
EQUIPMENT WASH ROOM	G09A	45 m ²	270.91 m ³
DB ENCLOSURE	G09B	3 m ²	7.54 m ³
COOKING & COOLING	G10	132 m ²	793.14 m ³
SPIRAL FREEZER	G11A	40 m ²	153.62 m ³
SERVICE ACCESS	G11B	16 m ²	64.72 m ³
BUFFER FREEZER	G11C	42 m ²	168.24 m ³
PACKAGING	G12	113 m ²	604.82 m ³
WEIGHING	G12A	27 m ²	77.24 m ³
TRANSFER	G12B	11 m ²	48.53 m ³
HIGH CARE ANTE- ROOM	G12C	17 m ²	74.99 m ³
PALLETISING	G13	95 m ²	425.97 m ³
FINISHED GOODS FREEZER	G14	358 m ²	2825.44 m ³
COOLROOM	G16	479 m ²	3780.62 m ³
PLANTROOM	G17	54 m ²	322.09 m ³
SWITCH R.	G18	Not Placed	Not Placed
SWITCH ROOM	G18	18 m ²	73.09 m ³
LOW CARE ANTE-ROOM	G30	11 m ²	39.17 m ³
MATERIAL AIR-LOCK ROOM	G31	8 m ²	33.93 m ³

SANITARY FACILITY COMPLIANCE

TOTAL NUMBER OF STAFF: 54 (MALE:27; FEMALE:27)

SANITARY FACILITIES REQUIRED				SANITARY FACILITIES PROVIDE		
USER GROUP	CLOSET PANS	URINALS	WASHBASINS	CLOSET PANS	URINALS	WASHBASINS
MALE EMPLOYEES	2	2	2	2	2	2
FEMALE EMPLOYEES	2	N/A	2	1	N/A	1
ACCESSIBLE				1		1

NOC F2.2 Calculation of number of occupants and facilities
(c) In calculating the number of sanitary facilities to be provided under F2.1 and F2.3, a unisex facility required for people with a disability (other than a facility provided under F2.9) may be counted once for each sex

NO	DATE	AMENDMENT	CHECKED
A	2022-11-25	ISSUED FOR PLANNING PERMIT	
B	2022-12-02	ISSUED FOR PLANNING PERMIT	
C	2022-12-13	ISSUED FOR PLANNING PERMIT	

PRELIMINARY DESIGN

HUNT
ARCHITECTS

903/15 Blue Street | North Sydney NSW 2060
T:02 9955 1466

www.huntarchitects.com.au

Nominated Architect:
Michael Cook VIC Reg. No. 20270

PROJECT: **LYKA PET FOODS**

GROUND FLOOR PLAN - OVERALL

DRAWN	Author	DESIGNED	Designer
APPROVED	Approver	REDUCTION	
CHECKED	Checker	0	25
SCALE @ A1	DATE	DATE	PHA DRAWING No.
As Indicated	2022 12 13		A200
PHA Project No.	2251		
CLIENT DRAWING No.			

THIS IS A CAD DRAWING - DO NOT AMEND MANUALLY

GROUND FLOOR OVERALL- NEW WORK

1 : 200

PLOT DATE: 14/12/2022 5:14:57 PM