Food waste log

Business name: Example Bistro **Location (premises, vehicle):** Kitchen **Week beginning:** 23/11/2026

Weigh or count the food before it goes in the bin. Reasons: S spoiled or out of date, O overproduction, P plate waste returned by guests, T trimmings and preparation, E error (burnt, dropped, wrong order), X other. At the end of the week add up the cost and look at the items and reasons that come up most often.

Date	Time	Food item	Reason (S, O, P, T, E, X)	Quantity	Unit (kg, l, portions)	Cost (estimated)	Where it went (bin, compost, donation)	Recorded by
23/11	15:30	Vegetable peel and trimmings	T	18.5	kg	9.00	Food waste bin	Emma Clarke
24/11	15:00	Plate waste from lunch	P	12.0	kg	36.00	Food waste bin	James Patel
25/11	21:30	Leftover soup and rice	O	9.5	kg	28.50	Food waste bin	Sophie Turner
26/11	22:00	Fryer oil	X	15.0	kg	22.50	Oil drum	Daniel Hughes
27/11	10:00	Spoiled salad leaves	S	3.2	kg	12.80	Food waste bin	Olivia Bennett
					Week total	108.80		