Mandatory Food Waste Segregation, Treatment and Reporting

ZERO WASTE CITY

Who are we?

Zero Waste City Pte Ltd is a boutique engineering firm offering advisory services towards Zero Waste across APAC. We focus on material resource use optimisation, including sustainable packaging, for commercial and industrial facilities.

Contact us at **info@zerowastecity.com**

What is Mandatory Food Waste Segregation?

In 2019, Singapore generated 744,000 tonnes of food waste, of which only 18% was recycled. Commercial and Industrial (C&I) premises account for approximately 40% of the food waste generated in Singapore each year. To increase the recycling of food waste, under the Mandatory Food Waste Segregation, Treatment and Reporting, affected premises are obliged to segregate their food waste from other waste streams and treat them as per the prescribed NEA guidelines. *This legislation came into effect for new buildings on 8 March 2024 and will come into effect for existing buildings in 2028 (as per NEA circular on 25 September 2025).*

Affected premises

Types of Premises	Thresholds		Notes
Shopping Malls	F&B Area	>3,000m^2	GFA set aside for supermarkets located in shopping malls will count towards the computation of F&B area of said shopping malls.
Hotels	F&B and Function Area	>3,000m^2	NA
Single-user Factory (SUFs)[1]	Large Food Manufacturers[2]	Operation area > 750m^2	NA
Multi-user Factory (MUFs)[1]	Gross Floor Area and number of food tenants	GFA > 20,000m^2 and with > 20 food tenants	NA
	At least one large food manufacturer[2]	Operation area > 750m^2	NA

Obligations

The following obligations will apply to the occupiers and building owners of affected premises:

Occupiers of must (1) segregate food waste, (2) dispose it in the allocated facility, and (3) not contaminate it with other types of waste.

Fine for non-compliance:

- Up to $5,000

Occupiers must (1) seek the approval from the NEA to either treat food waste on-site or engage a licensed waste collector to send it to suitable food waste treatment facilities, and (2) comply with the approved method.

Fines for non-compliance:

- Up to $10,000 and 3 months in jail
- Up to $1,000 per day in case of a continuing offence

[1] Manufacturing of any food additives, dried food or spices, manufacturing of bottled drinking water, and high pressure processing are excluded.
[2] As licensed under Singapore Food Agency's Licence to operate a food processing establishment.

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Building managers must provide facilities for occupiers to dispose of food waste separately from any other types of waste.

Fines for non-compliance:

- Up to $10,000 and 3 months in jail
- Up to $1,000 per day in case of a continuing offence

Building managers must ensure that food waste is treated in the premises or sent to a licensed facility by a licensed waste collector.

Fines for non-compliance:

- Up to $10,000 and 3 months in jail

Building managers must report the amount of food waste treated (on-site or off-site) to the NEA. An occupier managing the segregation and treatment of its food waste by itself must submit its report to the building manager.

Fines for non-compliance:

- Up to $10,000 and 3 months in jail
- Up to $1,000 per day in case of a continuing offence

Parties required to submit a report (building manager and occupiers managing their own food waste) must comply with directions from the NEA to rectify, re-compute, and resubmit report if required.

Fines for non-compliance:

- Up to $5,000 on first conviction
- Up to $10,000 and 3 months in jail on subsequent conviction
- Up to $1,000 per day in case of a continuing offence

Parties required to submit a report (building manager and occupiers managing their own food waste) must keep and maintain records for 5 years.

Fines for non-compliance:

- Up to $5,000 on first conviction
- Up to $10,000 and 3 months in jail on subsequent conviction
- Up to $1,000 per day in case of a continuing offence

How can we help?

- Organise training
- Establish procedures for the monitoring and reporting of food waste
- Investigate and implement food waste management improvement practices, such as
    - Investigate opportunities to reduce food waste
    - Identify most suitable technologies or practices for the treatment of food waste
    - Look for suitable food waste collectors

More information here:

- Resource Sustainability Act (RSA): https://sso.agc.gov.sg/Act/RSA2019
- Resource Sustainability (Food Waste Segregation, Treatment And Reporting) Regulations 2024: https://sso.agc.gov.sg/SL/RSA2019-S194-2024
- NEA webpage: https://www.nea.gov.sg/our-services/waste-management/3r-programmes-and-resources/food-waste-management