

Case Study

Wahaca



41 trees saved



39 meals donated to Fareshare



7,370kg CO₂ saved



66% recycling rate



About the client

Wahaca is an independent group of Mexican street food restaurants. They believe in the importance of serving food that doesn't cost the earth in the process. Using fresh and sustainably sourced ingredients and creating restaurants which are exuberantly decorated, Wahaca has revolutionised what modern Mexican food means in the UK today.

Our client's challenge

Keen to follow best practice, Wahaca's commitment to sustainability extends to its waste and recycling strategy.

As the very first single branded restaurant group signatory to the Hospitality and Food Service Agreement operated by WRAP, Wahaca are also committed to following the waste hierarchy.

They needed a sustainable waste contractor, dedicated to helping all their restaurants achieve top recycling performance.



Our solution

To help Wahaca achieve best practice Recorra do the following:

- Regular visits to each site to observe staff and identify any barriers to recycling.
- Bespoke monthly reports on our customer portal illustrating recycling performance and ideas for improvement.
- Mini waste audits to identify contamination.
- Bespoke launch day training sessions for new sites.

Where we have control of the waste collection contract, we go the extra mile to appoint the most sustainable waste collector available.