Bin store odour control: real hygiene for enclosed waste areas

Odour complaints do not stop in colder weather. In fact, enclosed bin stores often become more unpleasant when ventilation is poor, humidity builds, and external doors stay shut. These spaces are under growing pressure to manage both odour and hygiene risks.

Why bin stores are high-risk environments

- More time indoors, more waste generated In poor weather, building occupants spend more time indoors, increasing waste volume. This puts pressure on storage areas already prone to hygiene issues.
- Packaging increases waste load While packaging from online shopping is not always odorous, it fills bins quickly and reduces airflow. Overflowing bins and compactors can lead to odour problems, particularly when mixed with organic waste.
- Recycling and food waste separation add complexity As waste separation requirements grow (especially for food waste), more organic material is stored in these areas before collection. This increases odour challenges, potentially increasing pest activity, alongside pathogen risk if not managed.
- Poor ventilation allows smells to build Bin stores are typically internal, with
 no windows and limited airflow. Located in basements or central cores, they
 rely on forced ventilation systems that are often insufficient. With external
 doors kept shut and minimal airflow, unpleasant smells and microbes are
 trapped in the building, leading to complaints.
- Humidity and condensation encourage microbial growth In colder months, temperature differences between indoors and outside can lead to condensation on surfaces. Combined with food waste and organic matter, this creates the ideal environment for mould and bacteria to thrive.
- Vertical waste systems can spread odours throughout a building In many high-rise and communal buildings, waste chute systems make the situation worse. When chutes become blocked due to age or improper use, odours may escape into corridors or rise through multiple floors. A single issue can result in widespread complaints.





The AIRsteril solution

AIRsteril units provide 24-hour control of airborne bacteria, mould and odours using no sprays and no filters. Our technology:

- Destroys odour-causing bacteria and VOCs at the source
- · Helps deter pests by breaking the scent trail
- Requires minimal maintenance (typically just annual lamp replacement)
- Targets smells from food waste, nappies, ammonia, hydrogen sulphide and more



