Managing a commercial food service program is no easy feat, particularly when it comes to waste disposal. The amount of both organic and inorganic waste to sort and divert can be daunting and meticulous, and some commercial kitchens and restaurants simply don’t bother. According to a survey done by Sustainable Food Service Consulting, 50-75% of the material that ends up in a landfill is either compostable or recyclable. By properly sorting and disposing of that waste, food service managers can cut down on operational costs and reduce disposal fees.

Guido Boers, the manager of the food service program at the Freddie Mac headquarters in McLean, Virginia, was encountering this very problem last year. “Guests to the cafeteria were dropping off their soiled food containers at the tray return conveyor,” says Boers. “The to-go containers, which are made from a compostable material, were in most cases still containing some organic food waste. We couldn’t dispose of the bulky containers through the trash since, at that volume, the amount of waste would be overwhelming and costly.”

Boers and his team conducted a waste audit and looked at how the cafeteria’s practices were affecting the amount of garbage being produced on-site. They decided that a solution was needed to reduce the volume of their compostable to-go containers. Since compostable material can’t be collected in a densely compacted form — the waste requires access to enough oxygen to keep the essential composting bacteria alive — they needed to find a way to shred these containers into smaller pieces.

After discussing this problem with the food container manufacturer, it became clear that they hadn’t devised a solution on their end to dispose of the used containers. So Boers and his team began conducting industry research on the types of waste grinders and shredders available, which led them to Tom Smith at JWC Environmental.

Boers discussed the compostable food container waste issue with Smith, who suggested incorporating a 3-SHRED waste grinder into the waste reduction efforts in the kitchen. Boers was impressed that the unit easily and discretely fit into the dish room, yet was still powerful enough to break down all
Since its founding in 1973, JWC Environmental has become a world leader in solids reduction and removal for the wastewater industry with its Muffin Monster grinders and Monster Separation Systems for screening, compaction and washing. JWC also solves challenging size reduction and processing problems in commercial and industrial applications through its Monster Industrial division. JWC Environmental is headquartered in Santa Ana, California, and has a global network of representatives, distributors and regional service centers to provide customer support. For more information, visit JWC Environmental at www.jwce.com.

3-SHRED Puts Food Waste In Its Place At Freddie Mac

the compostable container waste that was being sent back through the tray return. The 3-SHRED came equipped with hand guards, so the food service management staff felt confident that they could operate the unit safely after proper training.

“Grinders are becoming an increasingly crucial component within commercial food service operations, as managers are constantly looking for economical, environmentally-friendly ways to properly dispose of both organic and inorganic waste,” says Smith. “By reducing a kitchen’s waste footprint, significant cost savings are realized from several angles, but are particularly noticeable from fewer landfill pickups and waste hauling fees.”

Almost immediately, Boers and his team were impressed with the results. The 3-SHRED fully ground 50 to-go containers to less than half of the original volume. Boers expects the kitchen will be able to divert over 3,000 65-gallon bags of compostable materials from the solid waste stream. Thanks to the grinder, the food service program at Freddie Mac has cut down on disposal costs significantly, while becoming greener and more productive.