

4.3.1 Hospitality Industry: Food and Beverage Services

Case Study #3

BUSINESS: Pandl's in Bayside; Milwaukee, Wisconsin

WASTE ORIGIN: Food Preparation

WASTE TYPES: Food Wastes

COMPANY BACKGROUND

Pandl's is a family-owned 200-seat fine dining restaurant with 85 employees.

MOTIVATION

Reduce waste volumes and associated disposal costs.

STRATEGIES

Reduce the weight of the dumpster by recycling restaurant waste. Reduce energy costs.

ORIGINAL PROCESS

The restaurant threw virtually all wastes into the dumpster, creating 30 cubic yards of waste each week.

NEW PROCESS

Employee involvement through training replaces old habits with new habits focused on recycling and waste reduction. A food compost program recycles restaurant waste to an organic farmer for use as fertilizer. Compactors, bailers, and recycling bins were installed to collect various wastes. Running refrigerator Freon lines through a hot water tank saves energy by cooling the Freon line while heating the water and reducing the condenser workload.

RESULTS

In 1992, Pandl's won an award from the City of Milwaukee for the Five Star Reduction and Recycling Program.

Waste Reduction

Reduced dumpster wastes by 92 percent by recycling efforts (recycling 27.5 cubic yards of 30 cubic yards produced each week), or 832 cubic yards/year.

Food composting for fertilizer reduced dumpster weight by 1,500 pounds of food waste/pick up.

Recycled 20 to 25 percent of food waste as fertilizer.

Economics

Savings: \$1,800 to \$3,000 estimated annual disposal costs savings.

Capital Cost: \$8,000 for compactors, bailers and recycling bins.

Operating/Maintenance Cost: Information not available.

Payback Period: Information not available.

TECHNICAL ASSISTANCE

In 1991, Pandl's received a matching grant of \$20,000 from the state of Wisconsin for a study to find if food waste could be used as a fertilizer.