



PROJECT SNAPSHOT

TOXFREE IMPROVES EFFICIENCIES FOR KITCHEN STAFF ON BARROW ISLAND

The issue

On Barrow Island, one of the kitchens generates around 70 x 120L Mobile Garbage Bins (MGB) of food waste each day catering for over 4,000 workers in the camp. The bins were serviced on a flatbed truck, requiring two trips between the kitchen and the yard for decanting. The process was; operators load the truck at the kitchen, transport load to the yard, unload the MGBs and decant the food waste into big open tubs, and then the process is reversed, returning the bins back to the kitchen. The process involved wheeling the bins along busy corridors, reduced time efficiencies for the catering teams and increased the potential of the bins not meeting the high hygienic standards required.

The solution

Glenn Roberts, a Toxfree supply based coordinator on Barrow Island, saw the potential to change the process when one of the bin loading bays was out of service. The loading bay was closed for maintenance and to replace it a 40ft container was used as an overflow for the bins. The container used to transport the bins reduced manual handling and generated significant time saving for Toxfree's operators. The idea was discussed with the logistics supervisor and catering team, both deciding it was a great idea.

The outcome

Toxfree on Barrow Island now has a prime mover that can transport the 40ft containers, two are in use; one for clean bins and one for bins being taken to the yard for decanting. This has cut the previous work time in half by eliminating one whole trip each day, reduced manual handling and provides cleaner bins to the kitchen.

