


Automatic Grease Removal Device

Best Management Practice	Background
<p>Remove the grease collection tray and solid foods basket hourly or daily, as needed.</p>	<p>Automatic grease removal devices warm the upper layer of fats, oils and grease and dispense it to an outside collection container. This should be monitored throughout the working shift and emptied as it reaches capacity.</p>
<p>At least once every two weeks, automatic grease removal devices must be opened, inspected for food solids and build-up of fats, oils and grease, and the parks checked for functionality. Every 90 days (quarterly), there should be a full inspection of the automatic grease removal device and it should be completely cleaned.</p>	<p>The bi-weekly inspection ensures proper operation between quarterly cleanings. The automatic grease removal device may require more frequent cleaning if the food service establishment has been found contributing fats, oils and grease to the sanitary sewer in quantities sufficient to cause blockages or sanitary sewer overflows.</p>
<p>Do not add any chemical or bacteriological additives to a grease interceptor. This is prohibited by Davis Municipal Code 33.03.165(d).</p>	<p>Emulsifiers, degreasers, bio-additives or solvents will cause grease to be carried through the interceptor into the building laterals or sanitary sewer, where it will re-solidify and may cause blockages, slowdowns or overflows.</p>
<p>Ensure that all contractors who service grease removal devices have a current City of Davis business license and ask them to provide a copy with their cleaning invoice.</p>	<p>This is required by the City Municipal Code. Receipts from cleaning must be available to the City upon request.</p>
<p>Establish an inspection log for the grease interceptor and maintain records of cleaning and maintenance for three years.</p>	<p>This is required by the City Municipal Code. Receipts from cleaning must be available to the City upon request.</p>



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<p>Train staff to exercise care when disposing of material into the rendering bin to prevent spills in, on or around the bin. Clean up any spill as soon as possible.</p>	<p>Spilled grease on the outside of the bin or on the ground can cause safety and sanitary issues. The oil is slippery and staff or others can fall from stepping in the spilled oil. If left to dry it becomes very sticky and attracts pests such as rodents, roaches, ants and others.</p>
<p>Keep the lid to the bin closed at all times unless opening it to actively pour used oil in. Clean up any spills.</p> 	<p>Keeping the lid closed will prevent odors which attract pests, prevent the intrusion of rainwater and lessen the potential for illegal dumping of other substances. Rainwater intrusion can cause the used oil to float on top of the rainwater and if the bin becomes full, the oil can spill over onto other surfaces. It can then potentially flow into stormdrains where it will pollute our local waterways.</p>
<p>Clean up spilled oil on the ground and on the rendering bin. Use paper towels to wipe up spills and place them in the organics bin. For larger spills, use absorbent material like cat litter and then sweep it up and empty into landfill.</p>	<p>Used kitchen oil on the ground is a big contributor to oils which get washed down during rain events and end up in our local waterways. Prevention and proper cleaning when a spill occurs is important to keep our environment clean.</p>
<p>Scrape the solid debris off the screen and place in organics bins.</p>	<p>Keeping the screen clear of build-up will ensure that when you pour off the used oil it goes into the collection container and does not spill over onto the ground.</p>
<p>Establish an inspection log for the grease interceptor and maintain records of cleaning and maintenance for three years.</p>	<p>This is required by the City Municipal Code. Receipts from cleaning must be available to the City upon request.</p>

