

# GREASE SHIELD FAT SEPARATION UNIT- SOP

## Tasks: Emptying Grease Shield Canisters & Transferring to Bulk Collection Tanks

**Frequency: Daily**

**Division: Supermarkets**  
**Location: Deli Department**  
**User: Deli Team**  
**Supervisor: Deli Manager**  
**Preceda Code: SOP186**  
**Article Number: EQSD1107**

## Equipment: Grease Shield- Fat Separation Unit (Avem)

### Picture of Equipment



### Safety Information

- If your machinery or equipment has a fault or sustains damage, for example, loose cords, exposed wiring or faulty switches, you must danger tag it **IMMEDIATELY** and report it to management. Use existing danger tag procedures.
- Clear plastic canister **MUST** be emptied & cleaned every day
- Blue plastic catchment draw **MUST** be emptied & cleaned every day
- Do NOT place any of the Grease Shield components in the Dishwasher – Hand wash only with warm soapy water

### Checks



#### Pre Checks:

- Grease shield canister & catchment draw **MUST** be emptied before first cook of the day
- Check grease level before emptying contents into tank or barrels

#### Post Checks:

- Canister **MUST** be fully pushed back into place

### Operational Procedures

1.



Emptying of grease directly into the floor cleaning waste drain is **PROHIBITED BY LAW** & must not be done under any circumstances

2.

**Grease level MUST be checked every day.**

If tank/barrels are  $\frac{3}{4}$  full report to Deli Mgr or call 1800 008 584 immediately to arrange a fat collection

3.



Lift lid upwards on canister & slide container out

4.

Once dirty canister has been removed replace with spare clean canister to catch any excess drips of fat that might occur whilst emptying & cleaning dirty canister.

**For Service and Repairs, contact Woolworths Service Desk 1800 00 85 84 – 24 Hours**

Prepared By: R.Borysko	Department: R&D Department	Authorised By: Senior Equipment and R&D Manager
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NOTE: This SOP has taken into account the relevant OHS standards, Legislation & Code of Practice		Page: 1 of 2

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No task is so urgent & no service is so important that we cannot take the time to do it safely.

**5.**

**Canister lip**



Slide clean canister into cavity, lift & lower to lock canister lip into place. Canister **MUST** be pushed fully down allowing the rubber blade good contact with the grease roller.

**6.**



Transfer dirty canister to waste oil recycling tank/44 gallon drums located at Back of House

**7.**



Open recycling tank lid or 44 gallon drum lid & empty contents of canister.

**8.**

**Photo required of dry wiping tank  
Photo required of dry wiping floor**

Dry wipe all spills on recycling tank/drums or floor immediately

**9.**



**Do NOT place canister in Dishwasher. Hand wash ONLY**

Clean canister in sink using warm soapy water **ONLY**. Spray with sanitiser & wipe with a clean soft cloth after every wash, daily.

**10.**



Slide catchment draw out, located on the RHS of Grease Shield unit

**11.**



Empty contents of catchment draw into rubbish bin

**12.**



Wash draw with warm soapy water **ONLY**, spray with sanitiser & wipe with clean soft cloth every day

**13.**

**Photo required of inside catchment draw cavity being wiped out**

Dry wipe inside of catchment draw channel.

All fat & oil residue **MUST** be removed **EVERY** day

**14.**



Slide waste disposal tray back into original position.

**15.**

**Photo required wiping the front of Grease Shield Unit**

Wipe over all of Grease Shield Unit with soft clean cloth & sanitiser **EVERY** day.

All fat & oil residue **MUST** be wiped clean **EVERY** day

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