

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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