

CRITERIA AND PROCEDURE	
BROAD SUBJECT: SANITATION AND FOOD SAFETY	NO: SS-06-05
TITLE: Handling and Sale of Grease and Oil	EFFECTIVE DATE: 02-04-2014

PURPOSE OF THIS CRITERIA/PROCEDURE –

A school food service may produce two kinds of grease, yellow and brown, as defined below. Proper maintenance of equipment and grease handling is essential to ensure grease will not contaminate the environment and clog sewer lines.

KEY TERMS AND DEFINITIONS –

Grease: Includes the accumulation of oils, fats, cellulose, starch, proteins, and wax.

Yellow Grease: Grease that is used for or generated by cooking (pots, pans, grills, deep fryers) and has not been mixed with water. Yellow grease can be recycled into biodiesel, animal feed and other products such as soap.

Brown Grease: Grease that is collected from traps that are installed inside and/or outside food service establishments to separate grease and oil from waste water. "Brown grease" cannot be recycled.

Grease Trap: A sealed container installed in sewer lines in a manner that allows the lighter grease and oil that is flushed down a drain to float to the top of the trap. Grease traps are installed so that the top of the container can be opened, allowing the grease and oil to be removed. If traps are not periodically emptied, they become full, allowing grease and oil to flow directly into sewer systems.

Grease Renderer: Organizations that will pick-up collected recyclable grease from food service establishments at little or no charge. The material will then be used in reprocessing for animal feed, tallow, soap production and in composting.

CRITERIA AND/OR PROCEDURES –

1. To ensure that a minimal amount of grease is washed into plumbing and sewer lines, the following procedures are given:
 - a. Never pour grease, fats or oils from cooking down the drain and do not use the sinks to dispose of meat and fatty scraps.

- b. Use a dry cleanup method before a wet cleanup to help prevent grease from being washed down drains.
 - Use rubber scrapers to remove grease from cookware, utensils, chafing dishes, and serving ware.
 - Use food grade paper to soak up oil and grease under fryer baskets.
 - Use paper towels, not cloth towels, to wipe down work areas that may have fats, grease or oil present. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.
 - Use kitty litter to absorb liquid spills. Sweep and dispose of the litter in the trash, as long as the spilled material is not a hazardous material.
2. For grease traps to be effective, the units must be properly sized, constructed, and installed in a location to provide an adequate retention time for settling and accumulation of the grease.
3. All grease bearing drains should be connected to a grease trap.
4. No toilet waste should be plumbed to the grease trap.
5. All grease traps should be secured so that they cannot be easily opened. This will prevent illegal dumping and other tampering.
6. Removal of "brown grease," grease collected by a grease trap, is subject to regulations that include requirements that the company pumping the trap be registered with the Georgia Environmental Protection Division (EPD), have their removal trucks inspected and permitted by the local health authority, and impose fines and sanctions for those that violate the regulations.
7. Grease traps must be pumped on a routine schedule so that the content does not overflow and spill grease into sewer lines. Keep a log with dates pumped.
8. "Yellow grease" may be sold or given away. Proper maintenance should include the following:
 - a. Skim/filter fryer grease daily and change oil when necessary.
 - b. Collect fryer oil in an oil rendering tank for disposal or transport it to a bulk oil rendering tank.
 - c. Cleaning intervals depend upon grease and oil usage. However, always have tanks emptied before they are full to avoid spills.

- d. Use a cover to transport grease and oil to a rendering tank.
9. There are no rules or regulations that require a person collecting grease and oil from an above ground collection/rendering tank to have a permit or license. The grease and oil are considered recyclable materials.
10. Furthermore, 7 CFR 250.13(f) allows grease and oil to be sold.
11. The proceeds from the sale of these materials must accrue to the school food authority's nonprofit school food service account, in accordance with 7 CFR 250.13(f)(2) and 250.15(f)(2).
12. If a local school food authority (SFA) wishes to give or sell used oil and grease, "yellow grease," USDA advises that the SFA draft an agreement to be signed by the SFA and the buyer.
13. Additionally, the Georgia Department of Education Legal Services office strongly recommends that all agreements be drafted and reviewed by the local board of education's legal counsel.
14. Some rendering companies will offer services free-of-charge and others will give a rebate on the materials collected. Contact Georgia Pollution Assistance Division, Department of Natural Resources at (404) 651-5120 or (800) 685-2443 for a list of grease collectors in Georgia. Further information can be obtained at: www.gasustainability.org

REFERENCES –

Georgia Pollution Prevention Assistance Division, Department of Natural Resources, FACT SHEETS, www.gasustainability.org, accessed 03/05/2012

South Carolina Energy Office, An assessment of the Restaurant Grease Collection and Rendering Industry in South Carolina, www.energy.sc.gov/publications, accessed 03/05/2012

AUTHORITY – FEDERAL

7 Code of Federal Regulations Part 250.13(f) and 7 Code of Federal Regulations Part 250.13(f)(2) Disposition of damaged or out-of-condition foods.

7 Code of Federal Regulations Part 250.15(f)(2) Other Funds

7 Code of Federal Regulations Part 250.15(f)(3)(c) Claims