Name of Policy:	Disposal of spent oil	 ~	
Policy Number:	3364-104-708	MEDIO	ERSITY OF TOLEDO
Department:	Food & Nutrition		
Approving Officer:	Director, Food & Nutrition		
Responsible Agent:	Food & Nutrition Management		
Scope:	Food & Nutrition Services	Effective Date: Initial Effective Date:	6/1/2022 8/2002
New polic	y proposal X sion of existing policy	 al revision of existing po	plicy

(A) Policy Statement

Food & Nutrition Services participates in a strict environmental safety program.

(B) Purpose of Policy

Put forth the guidelines for proper removal of spent grease and clean-up of oil spills.

(C) Procedure

Removal

- Grease accumulated during cooking and from fryers that is now considered spent will be cooled and removed from service.
- Grease should be changed at least every other day.
- Spent grease will be placed into specific containers that have a sealable lid and stored properly until removal.
- Spent oil will be taken to an arranged oil storage barrel, which is then removed by a contracted service.

Spills

- If spent oil is spilled during transportation, it is the responsibility of the employee to immediately notify the FANS manager on duty and also call Security at 383-2600 to report the spill.
- Spilled oil must be cleaned using an oil absorbent material in the following order:
 - o Oil is to be dried up as best as possible using dry rags. Rags are to be discarded.
 - Absorbent is to be placed over where the spilled occurred and brushed in using a hard-bristled brush
 - After 5 minutes or as directed by the product, the absorbent is to be swept up and discarded in the trash.

Approved by:		Review/Revision Date:
		8/2002
		6/2005
/s/	5/3/22	6/2/2008
Joshua Krupinski	Date	7/1/2011
Director, Food & Nutrition		7/1/2014
,		3/3/2017
		4/23/2019
		5/3/2022
Review/Revision Completed By:		
Food & Nutrition		
		Next Review Date: 5/1/2025