GCA EQUIPMENT PRESERVATION GUIDE

With the closure of food services establishments due to the COVID-19 outbreak. The Grease Contractors Association (GCA) would recommend the following course of action for your grease management devices. If you are in a position and it is safe to do so, there are some key measures you should be taking to protect your equipment. These measures will prolong the on-going life of the machine and ensure it is safe to use again in the future. Please download the full guide here.

CLOSURE ADVICE - DECOMMISSIONING

Bio Dosing Pumps

There are no issues with bio dosing the drain during closure. However, it is recommended that the product container be removed from the kitchen, when empty, so that a new full container can be issued by your contractor when you reopen the kitchen.

Grease Removal Unit's

Given the very short notice and projected length of the closure of the hospitality sector, GRUs which have not been fully mothballed by draining away waste water, removing trapped waste food and effectively had a complete clean down are likely to present a number of problems during the next few weeks. These include a build-up of hazardous bacteria, foul and penetrating odours and possible rodent attraction.

To reduce this, it would be advisable to:

1. Complete NORMAL DAILY MAINTENANCE PROCEDURE ONCE

   ✓ Cleanout food straining basket
   ✓ Clean internal plates in unit
   ✓ Empty food basket

2. ADD WATER

   ✓ Run water through the device at least every other day for around 3-4 minutes.

3. UNPLUG

   ✓ Switch off all electric supply to the unit. Your grease trap should be full of water before shutdown. Please ask a certified grease contractor to send an engineer to service the GRU within one month of the facility opening again.
Passive Traps

These units will begin to smell if left unattended. All internal grease traps should be cleaned out by a certified grease contractor engineer as leaving organic material in the traps will encourage septic action resulting in mal odour and bacteria build up that could be hazardous to health and chances of blockages at start up.

If this is not possible it would be a good idea to run water through the trap for 3-4 minutes to reduce the chance of odours due to anaerobic digestion of residual organic material.

RE-COMMISSIONING

It is expected that there will be a massive service backlog when the closures of FSEs are lifted which may well delay kitchen openings.

Please be aware that not taking the closure advice could potentially lead to more difficult and lengthy servicing of your equipment depending on what is found.

Staff Training – first and foremost – make sure staff are drain aware and fat, oils and grease (FOG) aware before re-opening. Consider whether to install a grease management system prior to re-opening.

1. **ADD WATER**
   - Run water in the sinks for at least 3 minutes. Your grease trap should be full of water before starting operation again.

2. **POWER ON**
   - Switch Grease Trap ON at the Power Socket

Check and flush customer/staff toilets several times with no paper, etc to ensure they are still flowing.