**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:
  - 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.