

Used Cooking Oil Disposal Safety Checklist

Semi-Automated – Uses Grease Caddy



These listed guidelines are strictly recommended best practices. You should follow your fryer manufacturer's standard operating procedures and adhere to your business' kitchen protocols.

- ☐ Wear personal protective equipment at all times
- ☐ Turn off fryers to ensure the oil is cooled to a safe temperature
- ☐ Replace the screen before pouring oil into the caddy
- ☐ Replace the lid before pushing the caddy to the tank
- ☐ Always push caddy for better control vs pulling
- ☐ When plugging in caddy electrical cord, remove gloves to avoid grease contacting a cord or electric outlet
- ☐ Put safety gloves back on before touching hose or couplers on caddy as they will be HOT!
- ☐ Do not leave caddy unattended in hallways or high traffic area
- ☐ Stay with caddy during procedure as it only takes a short period of time to evacuate contents of a standard 65 lb. caddy
- ☐ Watch to avoid oil drips when disconnecting hoses
- ☐ Once all oil has been removed from base of caddy, allow pump to run an additional 10 seconds and suction remaining oil from hose into tank
- ☐ Remove excess debris blocking the grate on lid
- ☐ Only turn on caddy heater if there is solidified oil in caddy that needs warmed
- ☐ Turn off caddy and unplug
- ☐ If caddy pump clogs, make sure system is off and unplugged before inspecting pump and motor