



CAROLINA BY-PRODUCTS

VA 210 15, 10

Safe Waste Oil Handling Procedures

Welcome to the world of recycling. We have put together some dos and don'ts for your handling and disposal of the oil that comes from your fryers. Please don't forget that the oil that you put in the container with which you have been supplied will be recycled back into the food chain in the form of a feed additive for cattle, poultry, hogs and even pets...so be extra careful!

There are three grease containers on Patterson Court: one behind Sigma Phi Epsilon, one between Sigma Alpha Epsilon and Warner Hall, and one behind Kappa Alpha. (See location map at end of these guidelines.) These containers will be emptied three times an academic year, with the charges divided between all organizations with a working kitchen.

Tips:

1. Always close and lock the container flap after pouring grease into it. Rainwater can fill up a container and cause overflows. It can also cause your service (emptying) cycle to be thrown off. Our containers are scheduled for service on a regular basis that is specific to our needs and is coordinated through the Patterson Court Office. If an issue occurs that requires a special pick up there may be a problem getting to your container to empty it right away not to mention the cleanup involved and the threat to the environment. The containers have been specially modified for the Davidson campus to accommodate locks. This should eliminate the opportunity for individuals to put trash and/or other miscellaneous debris in the containers. Our efforts to secure access to the inside of the container will only be successful if the lids are locked all the time. Keys will only be issued to each cook, who must sign for receipt. In addition, the Patterson Court Office and Physical Plant Grounds Office will each have a key.
2. Never hurry when transporting or disposing of the grease. It's easy to slip and fall when transporting the oil to the container. Pouring the grease too fast into the container will result in the oil going everywhere but in the hole you are aiming for. Also, don't fill your container in which you are carrying the grease to the top. A full container will only increase the chance that you will spill grease and/or injure your back. Make two trips, if necessary!
3. Always make sure that the grill inside the disposal area of the container is cleaned out prior to pouring grease into the container. If there is debris in the grill, the grease will go everywhere but in the container.

