

MDC SAFETY REMINDER REGARDING RESTAURANT GREASE TRAPS

Restaurants that shut down need to unplug grease traps

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For Immediate Release

(HARTFORD, CT) – Due to the shutdown of many food preparation establishments across the State of the Connecticut due to the COVID-19 pandemic, the Metropolitan District (MDC) is reminding facilities of the proper shut down procedures for indoor Active Grease Recovery Units (AGRUs) commonly known as “grease traps.”

Facilities that have already shut down or are planning to do so, should unplug or de-energize the AGRU to prevent equipment damage caused by long periods with no drain water inflows. Failure to unplug or de-energize AGRUs during facility closures can also create a potential fire hazard. Prior to the facilities re-opening after a shutdown, AGRUs must be re-energized and put back into proper working order.

The units are often known by names including but not limited to, Big Dipper, Grease Guardian or Grease Stopper. The units are frequently located under 3 bay sinks, pre-rinse sinks, workstations or other fixtures that are likely to discharge fats, oils, and grease (FOG). Manufacturers have reached out to the MDC to relay this information to facilities that have AGRUs installed.

For any facilities with questions, please contact the MDC at (860) 278-7850 ext. 3239.

***About MDC:** The MDC is a nonprofit municipal corporation chartered by the Connecticut General Assembly in 1929. The MDC provides water, wastewater treatment and other services to its member towns: Bloomfield, East Hartford, Hartford, Newington, Rocky Hill, West Hartford, Wethersfield and Windsor. In addition, the District supplies treated water to portions of Glastonbury, South Windsor, Farmington, East Granby and Portland*

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