

# CASE HUFF CHRONICLE

"THE COMMERCIAL PROPERTY SPECIALISTS"

**SOLVED**

- Kitchen Safety
- Grease Management

## A FINER DINER

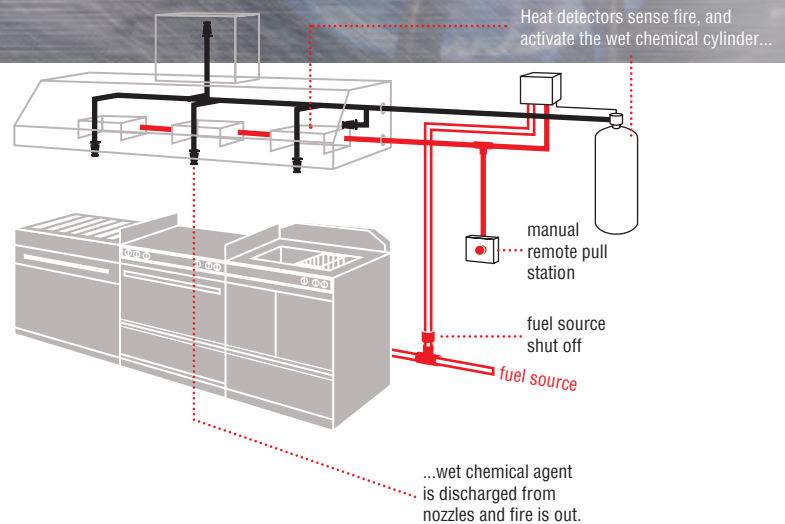


### KITCHEN SAFETY

Everyone is looking to save on costs these days and that includes restaurants. Unfortunately, time spent maintaining and cleaning equipment may seem unprofitable to some operators. For landlords of space occupied by a restaurant however, it is crucial that their property managers require that the restaurant tenant regularly provide proof that they are performing the necessary maintenance and cleaning of their fire suppression and grease interceptor (grease trap) systems, if equipped with them.

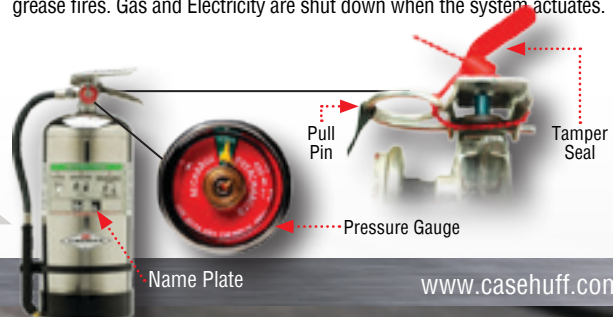
Grease fires (even minor ones) in the kitchen exhaust systems of restaurants can be catastrophic to not only that tenant's business, but to the entire center. In the case of a large fire the Landlord's insurance carrier could deny coverage for the property if the tenant that caused the fire cannot supply proof of regularly performed cleaning and maintenance of their equipment.

All fire suppression systems require regular inspection and maintenance. Annual fire extinguisher inspection is required by OSHA, NFPA, and local fire code. Restaurants need a type K extinguisher. Inspection of fire extinguishers includes the parts shown here...



### Fire Suppression:

A fire suppression system is required in all type 1 hood applications. It can be automatically actuated via fusible links or manually actuated by pull stations. The pre-engineered system (shown above) is a utility shut down and extinguishing agent distribution system designed for protecting the hood, plenum, exhaust duct, grease filters, and cooking appliances from grease fires. Gas and Electricity are shut down when the system actuates.



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## GREASE MANAGEMENT

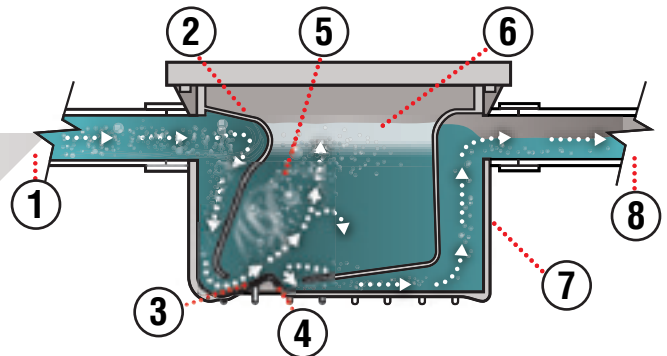
Regarding grease interceptors (grease traps), as stated previously, these are required for all restaurants that produce grease and are designed to separate the grease from water when greasy dishes and other equipment are washed, and when the floor is mopped. If not pumped, cleaned and scraped regularly, grease may be allowed to enter into the sewer system of the entire Center, which is the number one cause of clogged lines that back up into not only that tenant's suite but anyone else's utilizing the same sewer line. Additionally, many cities are randomly testing sewer discharge to check for grease (so that it doesn't get into the City's lines), and if found, they are levying fines to the property owners.

Good management will ensure that each grease trap is cleaned regularly with the frequency of cleaning being documented on a maintenance log. A grease interceptor should not be allowed to contain greater than 1/3 the depth in grease accumulation or greater than 1/4 the depth in sediment accumulation.

When fats, oils or grease (FOG) enter sewer lines, it cools, solidifies and builds up inside pipes, trapping food particles and other debris. Over time, this solid mass continues to grow until it obstructs the flow of wastewater causing a sewage back up. The easiest way to solve this problem is to prevent FOG from entering the sewer system. Installation and proper maintenance of a grease interceptor (at right) will ensure separation and retention of FOG.

- 1 Flow Inlet
- 2 Inlet baffle slows water down
- 3 Flow hits integral ramp directing grease and entrained air upwards
- 4 Ramp creates laminar flow effect, directing food particles toward the outlet baffle
- 5 Entrained air assists upward flow of grease
- 6 Grease retention area
- 7 Food particles are drawn out of tank by suction
- 8 Water and food particles exit

### Typical Grease Interceptor



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