

SAFETY & HANDLING GUIDE

Handling Used Cooking Oil

Keep the environment safe,
and your kitchen safer.



MAHONEY
ENVIRONMENTAL

The cooking oil experts, from delivery to disposal

The nationwide leader in used cooking oil recycling

For over 60 years, Mahoney Environmental has helped foodservice companies turn used cooking oil and other waste materials into useful products. We control the entire recycling process—from equipment set-up, to collection, to processing, to finished product.

Our innovative technology and turnkey cooking oil solutions help improve the safety, sanitation and productivity of your kitchen. We can also capture more value from used oils and pass that added value on to you. Every step of the way, Mahoney creates value for restaurant operators, employees and the environment.

www.MahoneyES.com



INTRODUCTION

Cooking oil is one of the most essential and expensive ingredients in food preparation. Although handling it can be a dangerous job, training your staff to take the proper precautions when handling used cooking oil can significantly impact productivity in the kitchen as well as your bottom line.

Inside this safety training guide we address the various stages of managing cooking oil from delivery to disposal to recycling. One of the only ways to ensure that accidents don't happen in the kitchen is with proper training. That's why we provide Best Practice Tips to keep your kitchen safe and running smoothly.

This handy reference tool is designed to be user-friendly. Hang it near your deep fryer or somewhere in your kitchen that's highly visible and accessible. That way when a new employee is being trained, or questions arise regarding how to properly manage used cooking oil, your staff can easily share these tips.

We trust this will be a useful resource. If you have any additional questions, don't hesitate to call Mahoney at 1-800-892-9392 or visit www.MahoneyES.com

TABLE OF CONTENTS

SECTION 1:

Employee Safety

1.1	Know the risks of hot oil	1
1.2	“Must-have” safety attire	2
1.3	“Best Practices” for handling cooking oil	3
1.4	Identify and treat burn injuries	4
1.4a	1st-degree burn	4
1.4b	2nd-degree burn	4
1.4c	3rd-degree burn	5

SECTION 2:

Cooking Oil Selections

2.1	Preferred™ Zero Trans Fat Clear	6
2.2	Preferred™ Creamy Soy	6
2.3	Preferred™ Corn Oil	7
2.4	Preferred™ Zero Trans Clear Canola	7
2.5	Preferred™ Canola LS	8
2.6	Solid Shortening	8

SECTION 3:

Cooking Oil Management

3.1	Receiving cooking oil deliveries	9
3.2	Storing cooking oil	9
3.3	Filling fryers	9
3.4	Filtering cooking oil	10-11
3.5	Enemies of cooking oil	11

SECTION 4:

Safe Methods for Discarding Oil

4.1	Mahoney Shuttle	12
4.2	Large venues with multiple restaurants	13
4.3	Portable Filter Machine (PFM)	14
4.3a	Rolling PFM to a grease tank	14
4.3b	PFM with Direct Connection® to fryers	15
4.4	Direct Connection® system	16

SECTION 5:

Types of Cooking Oil Receptacles

5.1	Bulk Tank	17
5.2	SecureTrack®	17
5.3	Metro SecureTrack®	18
5.4	ClearView™ Tank	18
5.5	Outdoor Direct Connection® Recycler	19

SECTION 6:

Theft Prevention

6.1	Why protect used cooking oil?	20
6.2	Security options	21
6.3	Mahoney helps police your grease	22
6.4	Customer anti-theft rewards program	23

SECTION 7:

Rewards of Cooking Oil Recycling

7.1	Economic and environmental impact	24
7.2	From grease to green	25

SECTION 8:

Additional Mahoney Services

8.1	Preferred Oil delivered in bulk	26
8.2	Grease trap services	27

SECTION 9:

Favored Vendors & Emergency Contacts

9.1	Favored vendor list	28
9.2	List of emergency contacts	28

SECTION 1: EMPLOYEE SAFETY



SECTION 1: EMPLOYEE SAFETY

1.1: Know the risks of hot oil

HOT! HOT! HOT!
LIKE, THIS-STUFF-WILL-MESS-YOU-UP HOT!



Everyone makes mistakes. But to take shortcuts around proven safety steps when handling cooking oils can be extremely dangerous. Because the temperatures inside deep fryers may reach up to 600°F, bad things can and will happen when employees fail to properly handle used cooking oil—from slips to falls to third-degree burns.

Kitchens can get chaotic. So, it's important to always stay alert and keep your cooking oil under control. Remember, improper handling of hot cooking oil is not only hazardous to you; it can seriously endanger everyone around you.

1.2: “Must-have” safety attire

Always dress for successful outcomes

Maximize your safety by minimizing exposed skin. Wear protective gear every time you refill fryers with cooking oil or filter, discard and transport used cooking oil.



- **Gloves:** Heat-resistant gloves that extend mid-wrist or longer to protect against direct contact and splashing oil.
- **Mask:** Full shield to guard the entire face from splash back.
- **Full-body apron:** Made of heat-resistant, heavy rubber to protect the upper and lower body from spillage and splashes.
- **Closed toe shoes:** Thick, heavy work boots with treaded soles are recommended to reduce the risk of slips, falls and burns.

1.3 “Best Practices” for handling cooking oil

Turn your kitchen into a No Burn Zone

Here's what every new employee must know if there's any chance that they'll be handling cooking oil. Follow these safety measures **AT ALL TIMES**:

- **Follow the manufacturer's recommendations** – When storing, refilling, filtering or disposing cooking oil, be sure to read and obey instructions on the equipment and the containers.
- **Don't touch hot cooking oil directly** – Cooking oil is heated to a specific temperature during the frying process and it can cause 3rd-degree burns on exposed skin.
- **Always wait for the oil to cool before handling** – Allowing the oil to cool in temperature will reduce the safety hazard, but not eliminate the possibility of burn injuries. Even after cooling, used cooking oil will remain seriously hot.
- **Always wear the proper attire when handling used cooking oil** – gloves, face mask, full-body apron, closed toe shoes. Never let your guard down, because accidents can happen at any time.
- **Always use a Mahoney Shuttle, Portable Filter Machine, or Caddy to transport oil** – Mahoney provides many easy-to-use transport options to move your used oil from the fryer to the collection tank. Never use buckets, pots, or pans to transport oil – they can easily spill and are not safe.
- **Clean any oil spills completely and immediately** – If oil has spilled, soak it up from the floor with absorbent towels, cat litter, or Oil-Dri. Ignoring spilled oil could lead to employee slips and falls, and will cause bad odors.
- **Communicate with fellow employees** – Warn employees in close proximity whenever you will be handling used cooking oil so they know to be aware and act responsibly, too.
- **Keep safety equipment close by** – Fire extinguishers and Mahoney oil transport devices should always be quickly accessible and in proper working order.
- **Be prepared to administer first aid** – In the event of an accident, all employees and staff should be trained to administer first aid for burn injuries and to call 911.

1.4 Identify and treat burn injuries

The following information on burn injuries and treatment was obtained from [mayoclinic.com/health/burns](https://www.mayoclinic.com/health/burns).

1.4a 1st-degree burn

The least serious burns are those in which only the outer layer of skin is burned, but not all the way through. The skin is usually red with swelling present.

Treat a first-degree burn as a minor burn unless it involves substantial portions of the hands, feet, face, groin or buttocks, or a major joint, which requires emergency medical attention.

1.4b 2nd-degree burn

In second-degree burns the first layer of skin is burned through and the second layer of skin (dermis) is also burned. Blisters and swelling are evident while the skin appears splotchy.

If the second-degree burn is no larger than 3 inches in diameter, treat it as a minor burn. When the burned area is larger or if the burn is on the hands, feet, face, groin or buttocks, or over a major joint, treat it as a major burn and get medical help immediately.

For minor burns, take the following action:

- **Cool the burn.** Hold the burned area under cool (not cold) running water for 10 or 15 minutes or until the pain subsides. You may also cool it with cold compresses. Cooling the burn reduces swelling by conducting heat away from the skin. Don't put ice on the burn.
- **Cover the burn with a sterile gauze bandage.** Don't use fluffy cotton, or other material that may get lint in the wound. Wrap the gauze loosely to avoid putting pressure on burned skin. Bandaging keeps air off the burn, reduces pain, and protects blistered skin. Never apply butter or ointments, this could cause infection.
- **Take an over-the-counter pain reliever.** Consult your local pharmacy before dispensing aspirin.

1.4c 3rd-degree burn

The most serious burns involve all layers of the skin and cause permanent tissue damage. Fat, muscle and even bone may be affected. Areas may be charred black or appear dry and white.

For major burns, call 911 for emergency medical help. Until an emergency unit arrives, follow these steps:

- **Don't remove burned clothing.** However, do make sure the victim is no longer in contact with smoldering materials or exposed to smoke or heat.
- **Don't immerse large severe burns in cold water.** Doing so could cause a drop in body temperature (hypothermia) and deterioration of blood pressure and circulation (shock).
- **Check for signs of circulation (breathing, coughing or movement).** If there is no breathing or other sign of circulation, begin CPR.
- **Elevate the burned body part or parts.** Raise above heart level, when possible.
- **Cover the area of the burn.** Use a cool, moist, sterile bandage; clean, moist cloth; or moist cloth towels.

SECTION 2: COOKING OIL SELECTIONS



Choose from a superb selection of Preferred Oils

The Mahoney Preferred Oil program offers a variety of cooking oils to meet your particular needs. It pays to have Mahoney deliver your fresh cooking oil in bulk.

Call **1-800-892-9392** or visit **www.preferredoil.net** to learn more about our proprietary closed loop system and to see if your facility is eligible for the Preferred Oil program.

2.1 Preferred™ Zero Trans Fat Clear

Preferred™ Zero Trans Fat Clear is refined, bleached and deodorized soybean oil with additives for use in shortening applications. It has TBHQ added to increase its stability and silicones added to reduce foaming.

Flavor: Bland

Smoke Point: 400°F

Flash Point: 550°F

Viscosity @ 40°C: 38cSt

Store at 65-75°F in a dry and odor-free environment. Best if used within 12 months from the date of manufacture in unopened containers.

2.2 Preferred™ Creamy Soy

Preferred™ Creamy Soy is a blend of partially hydrogenated and fully hydrogenated ZT soybean oils. It is a very stable product, retains its creamy texture at room temperature for easy handling and is well suited for frying. Since it has been refined, bleached and deodorized it contains no proteinaceous materials and therefore is considered non-allergenic and GMO free.

Flavor: Bland

Smoke Point: 400°F

Flash Point: 550°F

Viscosity @ 40°C: 38cSt

Store at 65-75°F in a dry and odor-free environment. Best if used within 12 months from the date of manufacture in unopened containers.

SECTION 2: COOKING OIL SELECTIONS

2.3 Preferred™ Corn Oil

This product has been refined, bleached, de-waxed (winterized) and deodorized (RBWD) to provide what is considered the finest oil available for many processing applications. Corn Oil has both excellent stability and flavor characteristics, which make it applicable for use in many food systems. Corn Oil is high in polyunsaturated fatty acids making it frequently preferred over their saturated counterparts due to nutritional considerations. Due to its purity, Corn Oil contains no protenaceous compounds and is therefore considered non-allergenic and GMO-free.

Flavor: Bland

Smoke Point: 425°F

Flash Point: 550°F

Viscosity @ 40°C: 38cSt

Store at 65-75°F in a dry and odor-free environment. Best if used within 9 months from the date of manufacture in unopened containers.

2.4 Preferred™ Zero Trans Clear Canola

Preferred™ Zero Trans Clear Canola is a blend of refined, bleached and deodorized (RBD) canola oil and additives to increase its stability. It is naturally winterized and remains clear under refrigeration. Also, it has the lowest level of saturated fats (~6%) among the commercially available vegetable oils. Canola Oil is a non-allergenic product.

Flavor: Bland

Smoke Point: 425°F

Flash Point: 550°F

Viscosity @ 40°C: 40cSt

Store at 65-75°F in a dry and odor-free environment. Best if used within 12 months from the date of manufacture in unopened containers.

2.5 Preferred™ Canola LS

It is manufactured from refined, bleached, and deodorized (RBD) partially hydrogenated canola oil and RBD canola oil, which possesses superior health characteristics, and it provides frying results found only among premium liquid shortenings. RBD oils do not contain any protenaceous materials and therefore are considered non-allergenic and GMO-free.

Flavor: Bland

Smoke Point: 425°F

Flash Point: 550°F

Viscosity @ 40°C: 40cSt

Store at 65-75°F in a dry and odor-free environment. Best if used within 12 months from the date of manufacture in unopened containers.

2.6 Solid Shortening

SECTION 3: COOKING OIL MANAGEMENT



SECTION 3: COOKING OIL MANAGEMENT

3.1 Receiving cooking oil deliveries

Cooking oil can either be delivered in Jugs, JIBs (Jug in a box) or delivered in bulk. The cleanest and most efficient way to get oil into your fryers is to have it delivered in bulk. To learn more about bulk delivery, call Mahoney and see if you are eligible for the Preferred Oil program.

3.2 Storing cooking oil

Cooking oil should be stored in a cool, dry place indoors. Make sure you keep all containers elevated above the floor; otherwise oil may pool and attract insects and mice. If not in use, it is best to keep cooking oil all together and out of the way.

3.3 Filling fryers

Liquid cooking oils

Always pour slowly when filling fryers with oil from a JIB. Be careful not to let any oil splash out of the fryer. Splashing will cause the floors to become extremely slippery. Once oil gets onto the floor it is difficult to remove the slippery residue.

Block shortening/Solid shortening

When filling fryers with solid shortening, either melt it first or cut it into small pieces. Pack it below, between, and on top of the tubes, leaving no air spaces around the tubes. Be careful not to disturb the sensing bulbs. Melt this shortening by turning ON the burners for 5-10 seconds; OFF for a minute; and repeat until the shortening is melted. If you see smoke coming from the oil while melting this way, shorten the ON time cycle and lengthen the OFF cycle. This smoke indicates scorching of the shortening which cuts its useful life.

SECTION 3: COOKING OIL MANAGEMENT

3.4 Filtering cooking oil

Your livelihood depends on the quality of your food. And frequent filtering just makes food taste better. It's also important to note that the economic potential of used cooking oil has never been higher. To maximize the value of your oil, your facility should be filtering oil often. In fact, every time you filter cooking oil, you add one day of oil life. And every time you don't filter, you lose two days of oil life.

We suggest filtering at least 2-5 times a day to rid the oil of food particles and crumbs. The ideal opportunities are after the lunch rush and after the dinner rush. Oil will typically be ready for disposal and recycling after 2-5 uses.

Best way to filter your oil

The recommended way to filter oil is with a Portable Filter Machine (PFM), following these steps:

- Make sure oil has cooled before filtering
- Put the grate with elevated bars resting on the floor of the PFM
- Place a new piece of filter paper on the top of screen, smooth out the filter paper
- Set the weight on top of the filter paper
- Lock in the weight by pushing the handles into protruding metal pieces on both ends
- Place the basket to catch large crumbs back into the PFM
- Attach the hose and filter wand to the PFM
- Take the lid off the PFM and place it nearby
- Roll the PFM to the fryer and open the fryer door
- Screw your adapter onto the exit pipe for the cooking oil
- Verify that the spout is facing down into the food basket
- Secure the extension onto the exit pipe
- Open the valve on the exit pipe and let the oil start to fill the PFM
- Aim the wand into the center of the fryer and turn on the filter machine
- Allow oil to circulate through the filter machine and back through the fryer

- Carefully spray the sides of the fryer with the oil to rinse off any food particles
- **Please note:** the valve is still open and the oil is flowing into the filter machine while you are filtering. The motor on the PFM should be on for about 6-8 minutes to allow for the oil to circulate through the filter machine multiple times.

See the Video: visit www.MahoneyES.com/filter to learn more about the ins and outs of filtering used cooking oil.

Interested in purchasing a Mahoney PFM? Call Mahoney at **1-800-892-9392**.

3.5 Enemies of cooking oil

Exposure to different foreign elements speeds the degradation of cooking oil. Here are the 6 most common enemies of your oil. Please take proper steps to avoid these problems because the value of your oil will decrease as its purity decreases.

- **Water:** Maintain proper thaw times of frozen foods to eliminate excess ice and water.
- **Heat:** When not in use, lower the temperature of the fryers to 250°F or turn the vats off.
- **Air:** Cover the vat with a metal lid when not in use or the kitchen is closed.
- **Soap:** Only use HOT water to clean the fryers. Deep fryers washed with soap should be rinsed with a dilute vinegar solution to neutralize any soap residue.
- **Salt:** Do not salt or season fried food over the deep fryer. In fact, the salt shaker should be kept away from the vats.
- **Carbon:** Skim the vats frequently to remove charred food crumbs.

The risks of using degraded cooking oil

Be aware that degraded cooking oil adversely affects the flavor, smell and color of your food. Should these signs go overlooked, always change the used cooking oil BEFORE it smokes or starts foaming. Degraded cooking oil contains increased levels of oxidized lipids and acrylamides, which can lead to serious health effects.

SECTION 4: SAFE METHODS FOR DISCARDING OIL



SECTION 4: SAFE METHODS FOR DISCARDING OIL

DO NOT discard cooking oil using a bucket, pots or pans!

The hectic kitchen environment is an accident waiting to happen. Always use the proper safety and transport methods to protect yourself and those around you.

4.1 Mahoney Shuttle



If there is no automation, or Direct Connection® system, a shuttle is the safest method for transporting used cooking oil. The shuttle ensures that contact with hot oil is avoided as much as possible. Simply follow these steps:

- Make sure oil has cooled before handling – Mahoney recommends cooling the oil to 150 degrees Fahrenheit before handling
- Roll the shuttle to the fryer and open fryer door
- Attach the extender to the exit spigot on the fryer
- Place the shuttle underneath the spigot and open the valve
- Let the oil completely drain into the shuttle
- Pick up the shuttle and remove the extender, close the door to the fryer
- Roll the shuttle to the Mahoney grease tank and open the tank's lid
- Place the shuttle directly in front of the tank and lift up the bottom of the shuttle so that the oil empties into the tank
- Put the shuttle down
- Clean the screen beneath the lid on the tank
- Close the lid, wipe it dry and lock the container
- Never pour food, soup, water, trash, etc. into the grease tank
- If your restaurant is not already utilizing Mahoney's interval pickup service, be sure and call when your tank is 75% full to schedule a pickup

4.2 Large venues with multiple restaurants

Malls, arenas, stadiums, hotels, airports and other operations featuring several restaurants typically employ a specific used oil collection method. Each foodservice facility uses its own caddy to transport yellow grease to a centrally located exterior grease tank with a pump and motor.



Mahoney Caddy

Our caddy is designed to reduce employee exposure to the hot cooking oil throughout each of the following steps:

- Make sure oil has cooled before handling
- Roll the caddy to the fryer
- Open the door to the fryer
- Place caddy under exit pipe on the fryer
- Open the caddy door
- Open the valve on the fryer and empty fryer into caddy
- Roll the caddy to the grease tank
- Attach the hose to the nozzle on the tank
- Verify that the connection is tight
- Push the start button on the tank to suck the oil out of the caddy

4.3 Portable Filter Machine (PFM)

The PFM is a safe, reliable way to reduce exposure to the hot cooking oil because the employee changing the oil never has direct contact with the yellow grease. Follow this step-by-step guide:



4.3a Rolling PFM to a Mahoney grease tank

- Make sure oil has cooled before handling – Mahoney recommends cooling the oil to 150 degrees Fahrenheit before handling
- Roll the PFM to the fryer
- Make sure the hose is attached to your PFM
- Disconnect the wand from the hose
- Open the door to the fryer
- Place PFM under exit pipe on the fryer
- Remove the lid on the PFM
- Verify the screen is under the exit port
- Make sure there is filter paper in the PFM
- Open the valve on the fryer and empty fryer into PFM
- Roll the full PFM to your Mahoney grease tank
- Attach the hose of the filter machine to the pipe extended from the tank
- Make sure the hose is connected securely
- Turn on the filter machine and wait for the oil to pump into the tank
- If your restaurant is not already utilizing Mahoney's interval pickup service, be sure and call when your tank is 75% full to schedule a pickup

See the Video: visit www.MahoneyES.com/filter to learn more about the ins and outs of filtering used cooking oil.

4.3b PFM with Direct Connection® to fryers

- Make sure oil has cooled before handling – Mahoney recommends cooling the oil to 150 degrees Fahrenheit before handling.
- Roll the PFM to the fryer
- Make sure the hose is attached to your PFM
- Disconnect the wand from the hose
- Open the door to the fryer
- Place PFM under exit pipe on the fryer
- Connect the hose to the Direct Connection port under the fryer
- Remove the lid on the PFM
- Verify the screen is under the exit port
- Make sure there is filter paper in the PFM
- Open the valve on the fryer and empty fryer into PFM
- Switch the Direct Connection valve to 'open'
- Turn on filter machine pump and motor to empty the cooking oil into the grease tank via the Direct Connection piping
- If your restaurant is not already utilizing Mahoney's interval pickup service, be sure and call when your tank is 75% full to schedule a pickup

See the Video: visit www.MahoneyES.com/filter to learn more about the ins and outs of filtering used cooking oil.

4.4 Direct Connection® system

A Direct Connection system is Mahoney's used cooking oil collection technology. This closed loop system allows all employees to empty fryers without ever touching the oil. This is the safest and most secure way to handle used cooking oil. Be sure to follow these instructions:



- Verify that filter pad is clean
- Make sure the cooking oil is at normal operating temperature
- Verify that 'Tank Full' light and alarm are not activated
- Identify the Direct Connection oil disposal valve inside fryer door
- Drain the cooking oil into the fryer filter pan
- Turn the used cooking oil disposal lever 90 degrees to engage pump and motor in order to pump cooking oil into grease tank
- Turn the oil disposal lever back 90 degrees to its original position once filter pan is empty
- If your restaurant is not already utilizing Mahoney's interval pickup service, be sure and call when your tank is 75% full to schedule a pickup

See the Video: visit www.MahoneyES.com/filter to learn more about the ins and outs of filtering used cooking oil.

Interested in Mahoney equipment?

Visit www.MahoneyES.com or call 1-800-892-9392 to learn more.

SECTION 5: Types of Cooking Oil Receptacles



SECTION 5: TYPES OF COOKING OIL RECEPTACLES

Mahoney offers a variety of used cooking oil collection tanks. It is the foodservice facility's responsibility to keep the tanks clean – especially the lid and screen. However, Mahoney can provide power-washing services to clean the equipment.

5.1 Bulk Tank

The Bulk Tank is our standard recycling container (grease tank) designed for foodservice operations everywhere.

Best transport option: Mahoney Shuttle



5.2 SecureTrack® (ST-12)

Application 1 – The Basic Set-Up:

The ST-12 is an ideal upgrade from the standard bulk tank. The SecureTrack line of equipment is designed with a secure locking lid, protecting the contents so you can receive the full value for your recycled oil.

Application 2 – The Enhanced Set-Up:

The ST-12 can be upgraded with three helpful options. Heat (for block shortening users); a level sensor monitor system for improved product control; and/or it can be plumbed for use with the Direct Connection® system.

Best Transport Option: Shuttle or Direct Connection (depending on set-up)



5.3 Metro SecureTrack® (MST-12)

Application 1 – The Basic Set-Up:

The MST-12 is ideal for restaurants that cannot sacrifice valuable interior floor space, as it is sized to fit either a standard 4' L x 2' W or the larger 6' L x 2' W Metro shelving unit.

Application 2 – The Enhanced Set-Up:

The MST-12 can be upgraded with three helpful options. Heat (for block shortening users); a level sensor monitor system for improved product control; and/or it can be plumbed for use with the Direct Connection® System.

Best Transport Option: Shuttle or Direct Connection (depending on set-up)



5.4 ClearView™

Our ClearView™ Tank is the basic system designed to provide restaurants with safe, secure indoor storage of used cooking oil.

Best Transport Option: PFM or Direct Connection (depending on set-up)



SECTION 5: TYPES OF COOKING OIL RECEPTACLES

5.5 Direct Connection® Outdoor Recycler

The Outdoor Direct Connection Recycler system is ideal for restaurants that are unable to sacrifice valuable interior floor space. The holding tank is placed outdoors and a pipeline travels through an exterior wall directly into the fryer. Simply flip a switch and the oil automatically travels from the fryer to the outdoor holding tank.

Best transport option: Direct Connection

Interested in purchasing a Mahoney Cooking Oil Receptacle? Call Mahoney at **1-800-892-9392**.



SECTION 6: THEFT PROTECTION



SECTION 6: THEFT PREVENTION

6.1 Why protect used cooking oil?

Yellow grease can be pure gold



The dollar value of cooking oil is high and trending higher. The exact reimbursement amount for every pound of oil that you recycle depends on its quality. To maximize the value of the oil, your facility should be filtering oil often. This extends the life of

the oil and improves the quality of the waste oil which means it's less expensive to process. Mahoney Environmental passes that added value on to you in the form of higher rebates.

In fact, yellow grease has become so highly prized that it's being illegally siphoned out of containers behind restaurants nationwide at an alarming rate. Reports of grease thefts have more than doubled since 2005. What are the grease rustlers after? Easy money.

The economic hit to restaurant operators and renderers due to grease theft adds up to nearly \$40 million in lost revenue annually. And that doesn't even take into account the additional millions lost due to restaurant equipment damaged during a grease theft.

Don't let thieves rob you blind, secure your valuable oil!

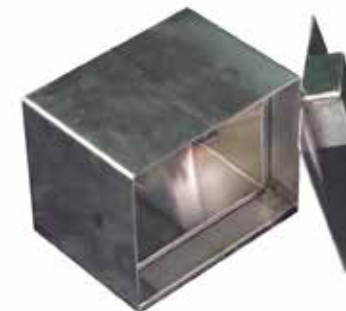
6.2 Security options

A few ounces of prevention are better than one

Avoid appearing to be an easy mark for grease pirates and you'll avoid the expense of replacing broken equipment. Also consider the lost productivity and possible employee injury that can result from having to clean up the messy spills thieves leave behind.

At the very least, make sure that your oil is in a secure grease tank and locked up. But with all that's riding on your recycling revenue stream, a combination of security options is the best way to deter thieves.

- **Lock your tank – least secure:** Your grease tank is a target for thieves and by locking the tank; you are able to deter thieves and retain the full value of your used cooking oil. Mahoney offers a Used Cooking Oil locker that attaches to the evacuation port on most tanks. It requires a key to unlock and access the tank contents, providing an additional level of oil security.
- **Security cameras – medium security:** An inexpensive and effective way to secure your oil is to put a \$300 hunting camera on the back of your restaurant. It will only turn on when the camera picks up movement, enabling you to capture the thieves in the act.
- **Use a secure holding tank – high security:** The best and most effective way to deter thieves is to get a tank that is designed to be theft proof. Mahoney has many options for inside or outside of your facility. Most of these options are directly connected to your fryer, which makes the recycling process more efficient as well.



SECTION 6: THEFT PREVENTION

6.3 Mahoney helps police your grease

Monitoring sensors

Every tank in Mahoney's nationwide fleet can be equipped with a monitoring system that includes yellow grease sensors. These sensors send text or email alerts to the restaurant owners when the following occurs:

- Proper filtering procedures aren't being followed
- Fryers are being emptied more often than necessary
- Their waste tank is emptied unexpectedly by grease thieves

Grease Theft Special Investigation Unit

Mahoney goes beyond offering you state-of-the art monitoring and locking systems to hunting down the perpetrators, as well. After all, the longer they're out there running free, the more restaurants will find their grease siphoned off and their bottom line negatively impacted.

We've created a Grease Theft Special Investigation Unit (SIU) whose sole purpose is to track down every unlicensed hauler of stolen grease and help bring them to justice. Working with local law enforcement officials, the Mahoney SIU uses surveillance techniques and exhaustive detective work to crack down on these grease snatchers.

6.4 Customer anti-theft rewards program

Help us and help yourself –
up to \$1,000 Reward!



Mahoney sponsors a rewards program for customers, and their employees, who help bring used cooking oil thieves to justice.

\$500.00 for the arrest and conviction on a misdemeanor criminal charge

- \$250.00 for arrest + \$250.00 for conviction

\$1,000.00 for the arrest and conviction on felony charges

- \$500.00 for arrest + \$500.00 for conviction

Rewards program terms:

All Mahoney customers are eligible. Rewards are awarded per case and per vehicle involved, not on a per-person basis within any one given vehicle.

Have your employees be on the lookout!



- Familiarize employees with the type of truck (see photo) typically used in grease theft crimes
- Have them call the police immediately to report a possible theft
- Write down the license plate number, name off the driver's door, color of vehicle, direction of travel, and any other useful information to ID the vehicle

After calling the police, contact us:

Specialized Investigation Division of Mahoney Environmental

1-800-892-9392

custservice@mahoneyenvironmental.com

SECTION 7: REWARDS OF COOKING OIL RECYCLING



7.1 Economic and environmental impact

Renewable resources. Recaptured value.



Government regulation surrounding the disposal of restaurant waste has never been more stringent. Fortunately, Mahoney Environmental has been coming up with innovative green solutions that turn your used cooking oil and other waste products into a business opportunity that improves your bottom line and the environment.

There is a growing list of useful products derived from recycled cooking oil. As world energy sources decline, demand is skyrocketing for renewable energy or biofuels. Demand is also strong for agriculture feed supplements as well as soaps and detergents.

Higher demand means higher profits for you. And best of all, yellow grease recycling also helps to preserve the environment and reduce our carbon footprint. It's a win-win for restaurant operations like yours. For Mahoney, it's all part of our mission: to keep the world's environment safe, and the kitchen environment safer.

7.2 From grease to green

Mahoney Recycling

Mahoney works with our sister company, Mendota Agri-Products, to recycle all their used oil into renewable resources. We're experts at processing used cooking oil to meet exacting industry specifications, delivering a finished product that captures the energy value and protein components necessary for several types of products. Mendota has a long history of success serving key customers in the Animal Feed and Biofuel industries.

- **Animal Feed**

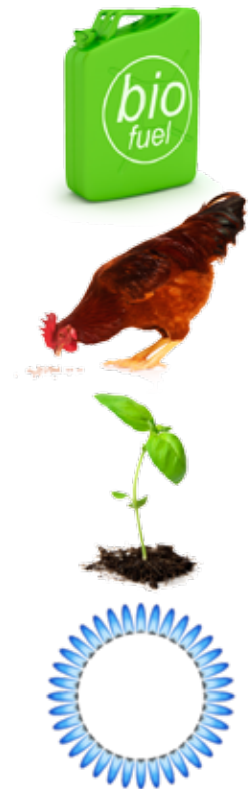
Mendota Agri-Products is a major supplier to companies that manufacture feed for the poultry, swine, and cattle industries. We have extensive expertise in providing oil that consistently meets the specs of proprietary feed formulations. Our products are valued for their protein content.

- **Biofuel**

From boiler fuel for industrial boilers and driers, to totally renewable jet fuel, to biodiesel fuel to power buses and trucks, Mendota Agri-Products is addressing the growing needs for clean, alternative energy sources.

The rewards are high: Mendota has the capacity to recycle enough cooking oil each day to provide the energy of 134,000 gallons of fuel, equivalent to more than 1.1 million barrels of oil each year. That's good for the environment and great for reducing energy dependence.

Visit www.mendag.com to explore how we recycle used cooking oil into renewable resources.



SECTION 8: ADDITIONAL MAHONEY SERVICES



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Since 1953, Mahoney Environmental has helped restaurants improve their operation and their bottom line.

8.1 Preferred Oil delivered in bulk



Your savings multiply when Mahoney delivers cooking oil in bulk. Most restaurants today get their cooking oil delivered in JIBs (jugs in a box). JIBs require significant dry storage space and pose substantial handling risks on greasy kitchen floors. They also don't drain completely which means your restaurant is throwing out a measurable amount of plastic, cardboard and oil every week due to JIBs.

The Mahoney Preferred Oil system uses permanent tanks in place of JIBs and, in so doing, helps to eliminate clutter from your restaurant and the environment.

Additional benefits of bulk delivery

Mahoney uses a fleet of tankers to deliver its premium Preferred Oils directly to your location. This supply method brings distinct advantages, including:

- Scheduled delivery
- Automated inventory
- Web-based level monitoring
- Oil usage reporting
- Full service
- Cost-effective storage

Visit www.preferredoil.net to learn more about our proprietary closed loop system and call **1-800-892-9392** to see if your facility is eligible for the Preferred Oil program.

8.2 Grease trap services

A grease trap plays a critical role in your foodservice operation. When installed and maintained properly, it's a safe, clean way to rid your restaurant of food, oil and grease. When there's a glitch, it can lead to sewer and drain backups and noxious odors. Mahoney offers a full suite of grease trap solutions for foodservice operations and residences, including:

- Regularly scheduled maintenance
- Inside and outside trap cleaning and repair
- Rodding and jetting
- Inspection report with each cleaning
- Catch basin history reports
- Emergency clean up services 24/7
- Compliant with municipal and state regulations

To schedule a free site assessment, visit www.MahoneyES.com and learn how Mahoney can help keep your facility running smoothly. **1-800-892-9392**





SECTION 9: PREFERRED VENDORS & EMERGENCY CONTACTS

9.1 Preferred Vendor list:

Grease Trap Services:

Mahoney Environmental

1-800-892-9392

Used Cooking Oil:

Mahoney Environmental

1-800-892-9392

Plumbing:

Electrical:

Freezer/Refrigeration:

Heating/Air Conditioning:

9.2 List of Emergency Contacts:

Fire:

Police:

Grease Theft SIU:

1-800-892-9392

The cooking oil experts, from delivery to disposal.

Since 1953, Mahoney Environmental
has helped restaurants improve their
operation and their bottom line.

Used Cooking Oil

Collection and Recycling

Grease Trap

Cleaning and Maintenance

Custom Equipment Solutions

Fresh Cooking Oil

Delivered in Bulk



1.800.892.9392

www.MahoneyES.com