

QUALITY, HEALTH, SAFETY, AND ENVIRONMENT	Effective Date:	01 Oct 2021
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	Rev. No.00	Ref #:

METHOD STATEMENT FOR GREASE TRAP CLEANING



1. PROJECT SUMMARY			
Client Name: K C H COFFE SHOP & RESTAURANT		Project Reference #	
Location:	BLUE WATERS	Start Date:	As per AMC
		Finished Date:	As per AMC

2.PURPOSE

The purpose of method statements is to describe the safety precautions to put in place to control risks identified in the risk assessment. They detail the equipment to use during projects, and the control equipment and PPE required to keep workers and site visitors safe while tasks are ongoing.

3.OBJECTIVE

The purpose of method statements is to describe the safety precautions to put in place to control risks identified in the risk assessment. Proper disposal of grease trap or FOG according to UAE rule.

4. TEAM CONTACT DETAILS			
Name:	Operation Support	Contact Number	055 982 7728
Name:	Site Supervisor	Contact Number	055 652 5984
Name:	QHSE Officer	Contact Number	050 389 2443
Name:	Site First Aider	Contact Number	055 652 5984
Emergency			
Vehicle	YES NO	Contact Number	055 652 5984
	Ambulance	Contact Number	998
UAE Emergency	Police	Contact Number	999
Number	Fire Department	Contact Number	997

5. WORK PERMIT:		
PERMIT NO.	Finalized	YES NO

6. TECHNICIAN TRAINING ACHIEVEMENTS		
1. Water Tank Cleaning & Disinfection Training	YES NO	
2. Confined Space Training	YES NO	
3. Emergency First Aid at Work	YES NO	
4. Basic fire Safety Training	YES NO	
5. Control of Substance Hazardous to Health - COSHH	YES NO	
6. Scaffolding safe work	YES NO	
7. Other (Internal)	YES NO	

7. LIST OF EQUIPMENTS		
1.)1,000 Galloon Vacuum tanker	6.)PANEL VAN WITH PROVAC MACHINE	
2.) Portable Vacuum pump (60 GL)		
3.) Scraper		
4.) Extension Cable		
5.) Flood Light		



8.CLIENT RESPONSIBILITY

- Permit to Work (if required)
- Provide electric and water supply.
- Provide proper access during working time

9. ORDERS OPERATION: A step-by-step method that should include: working procedures; the equipment and materials needed; what hazards will be present; how to reduce the risks associated.

- 1.) Upon arrival our team leader will inform the client upon execution of the work.
- 2.) Obtain permission to work for the client or facility management.
- 3.)Procedure of work:
- 3.1) Remove the lid from the grease trap, remove it slowly and gently so you don't damage any gasket of the lid.
- 3.2) Remove water from grease trap either with bucket or a small pump set this water aside.
- 3.3) Start scooping the grease from the trap, vacuum with the use of our vacuum machine.
- 3.4) Scrape the bottom side and lid to remove any excess grease. This will prevent quick build ups from debris you've knocked loose but haven't yet removed after the using pressure washer.
- 3.5) Scrub the same parts of your trap and flush the screens out.
- 3.6) Properly reinstall any removed parts and replaced the lid.
- 3.7) Remove and clean the necessary parts of the grease trap such as, filter, screen, inlet/outlet baffle flow control etc.
- 3.8 Open the Grease trap cover and suck out all the accumulation inside the trap.
- 3.9) Using 1000 GL. Tanker with effective vacuum pump, to haul the liquid waste and sludge from the Grease trap.
- 3.10) For indoor Grease trap we are using specialized vacuum machine (PROVAC).
- 3.11) Clean the Grease trap bucket using water tap with hose.
- 3.12) Ensuring all Grease trap are kept clear, will remove bad smells and NO chance of unwanted future blockages.
- 3.13) All grease trap waste that been taken shall be dispose to Abu Dhabi(Envirol) or UAE approved recycling plant, compliance with the Local and Environmental Health and Safety regulation in the UAE.
- 3.14) Upon leaving the site, we ensure to check, clean and report the following parts condition as follows; (Such as; rubber gasket, inlet/outlet pipes, lid cover, water flow, leakages and near floor traps if needed)
- 3.15) Good housekeeping must be done prior to leaving the area.

10. All waste shall be dispose of in accordance to UAE Law of Waste Management

	Name	Designation	Signature	Date
Prepared By:	Daniel Sta Rita	QHSE Officer		
Reviewed & Approved by :	Wilfred Virtudes	Head of Department		