



## Grease Mat Policy

### Placement

- Grease mats must be placed directly beneath cooking equipment and any other grease-producing appliances, along walls and covering any other areas where oils and fats may drip or splatter.
- Ensure mats lie flat and fully cover the floor, walls or other areas at risk of drips and spills.
- Bunched, folded, or curled mats are not allowed. If the mats become warped or otherwise compromised, they need to be replaced immediately.

### Handling

- Never allow the mats to become heavily saturated. Dispose of them in covered, leak-proof waste bins before they get heavily saturated.
- Do NOT dispose of grease mats when they are dripping. Allow the mats to dry and then dispose of them as required by this policy.
- If the mat is damaged, and/or poses a hazard to any person or property, it must be replaced.
- **It is prohibited** to wring out or rinse grease mats into sinks, storm drains, or outdoor areas.

### Approved Mats

PIG® Oil-Only UV-Resistant Absorbent Mat Roll

ITEM # MAT4107

It is production's responsibility to maintain a tidy catering space. Fees may be assessed for any grease remediation or clean up resulting from production's acts or omissions.

If you have questions regarding the proper setup, use, handling or disposal of grease mats, or otherwise concerning this policy, please contact WB Safety at 818-954-2890.