



March 23, 2020
For Immediate Release

Subject: Indoor Active Grease Recovery Unit (AGRU) SHUT DOWN

Due to the unfortunate SHUTDOWN of many food preparation establishments across the State of the Connecticut due to the COVID-19 pandemic, the Metropolitan District Commission (MDC) is reaching out to inform facilities of the proper shut down procedures for indoor Active Grease Recovery Units (AGRUs). If your establishment has already SHUTDOWN or is going to SHUTDOWN, please UNPLUG or DE-ENERGIZE the AGRU (grease trap) to prevent equipment damage caused by long periods with no drain water inflows. **FAILURE TO UNPLUG OR DENERGIZE AGRUS DURING FACILITY CLOSURES CAN CREATE A POTENTIAL FIRE HAZARD!** These 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 pot washing sinks, pre-rinse sinks, wok-stations, or other fixtures that are likely to discharge Fats, Oils, and Grease (FOG). The AGRUs may even be in the basement of your facility. If your establishment shuts down, you must UNPLUG or DE-ENERGIZE all electric grease traps. The manufacturers have reached out to the MDC to relay to this information to facilities that have AGRUs installed that may shut down.

Thank you and stay safe,

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