**Scope of Kitchen Grease Trap Cleaning**

**Scope of Work:**, The Contractor shall clean designated grease traps and remove and dispose of grease to ensure they function properly. The work covered consists of furnishing all labor, material, equipment, transportation and supervision for performing all necessary operations. Service will be in accordance with the following:

**Location of Work:** The Terror Club located at 1 Deptford road.

 Yankee Station located at 353-1 Pakistan Rd.

**Services:**

**Grease Traps:** Will comprise the entire internal grease trap. The Contractor shall clean and sanitize grease traps once every month at the Terror Club and Yankee Station.

The Contractor shall use non-sparking tools to prevent ignition of accumulated grease.

The Contractor shall reset volume dampers in the duct systems to their original position upon completion of work

The Contractor shall ensure that waste generated by the grease trap cleaning is collected, transported, and disposed of off-site, in accordance with National Environmental Agency (NEA) and all other applicable regulations. The Contractor shall provide the Terror Club with all applicable licenses prior to the first collection.

**Personnel Qualifications:** The contractor will employ only qualified, experienced and well‐ trained workers who are skilled in performing the requirements of this service contract. They will be physically able to perform the assigned work.

**Environmental Health & Safety Requirements:** Maintenance cleaning vendors that must come into a kitchen to clean and maintain kitchen exhaust hood and filter units MUST:

1. Wear head cover (a hat or hairnet).
2. Must not track into any food prep areas, outside soil or shoes or boots that are heavily‐laden with mud.
3. All food contact surface kitchen equipment must be protected, covered or shielded from extraneous dirt, dust, soil, or any accumulated substances (contaminants) that can be generated into airborne suspended particulates or sprays that can wind up being deposited later onto food prep surfaces over time.
4. Contractor's tools, once soiled, or contaminated, must not be washed or cleaned by solvents in any of the hand‐wash sinks, produce sinks, or three‐tub sinks used by our kitchen personal to prepare food. Dispose of generated dry trash appropriately.
5. Always ensure and activate SAFETY PROTECTION PROTOCOLS for unexpected fires, falls, trip hazards, cuts, abrasions, burns, electric shock, and setting up ladders for climbing inside the kitchen environment.

# List of Items and Frequencies Included in this Bid Proposal:

|  |  |  |  |
| --- | --- | --- | --- |
| **Grease Trap Description** | **Equipment Location** | **Cleaning Frequency** | **Procedure Description** |
|  |  |  |  |
| Main Hood in Terror Club |  | Every month | Grease Trap Cleaning |
| Exhaust Hood at Yankee Station |  | Quarterly | Grease Trap Cleaning |