March 26, 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 Torrington Area Health District (TAHD) 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-ENGERGIZE all electric grease traps.

Thank you to our friends at the MDC for forwarding this important notice.

Stay healthy,

Thomas Stansfield MPH R.S.
Deputy Director of Health
Torrington Area Health District
350 Main Street
Torrington, Ct. 06790
860-489-0436 x 310