

Keeping Our Blue Planet Green

Recycle

Your customers are aware of the environmental issues we all face. And, they are conscientious shoppers when it comes to choosing businesses that have green policies in place, including the restaurants where they choose to dine.

At Valley Proteins, we are committed to providing you, and your customers, the grease recycling services needed to sustain a healthy environment. 100% of the grease collected by Valley Proteins is recycled at one of our licensed facilities. The waste grease is converted into clean-burning biofuels and valuable animal feed ingredients, easing the burden on our landfills and the environment.

By participating in our green program, you become a valuable partner in reducing emissions for cleaner air, and nourishing the global food supply that feeds the world. If you are a green restaurant, talk to us about how we can work together to promote your partnership with Valley Proteins.



VALLEY PROTEINS, INC.
P.O. Box 3588
Winchester, VA 22604-2586

Recover



Superior Grease Recycling Services



VALLEY PROTEINS

Your Single Source for Grease Recycling Services

Since 1949, foodservice facilities have depended on Valley Proteins to keep their kitchens running smoothly. Restaurants, large and small, count on us to provide:

- reliable collection and recycling of used cooking grease
- efficient recycling of FOG (fats, oils, grease) from grease traps
- preventative line jetting maintenance services

Reliable Service Team

Backed by our fleet of dedicated grease trucks, our team of Valley Proteins restaurant service specialists will provide any, or all, of our services on a regular basis. With our years of experience and attention to personal service, we are able to advise you on the best program to meet your needs.



Cradle-to-Grave Documentation

To comply with increasingly stringent environmental regulations, Valley Proteins' thorough cradle-to-grave documentation policies provide a complete history of what happens to your grease so you can be assured that it is being handled properly.

Replenish

Call us today to discuss your specific grease recycling needs.

800-871-3406



Renew

Grease Collection and Recycling

Valley Proteins has been successfully serving food-service establishments in cooking grease recycling for over 60 years. With our fleet of dedicated grease trucks, our professional service staff properly collects the used grease, and transports it to one of our licensed facilities where it is recycled into renewable resources.

How we work

Every customer is supplied with a properly-sized, leak-free container to fit the volume of the store. During our regularly-scheduled service visits, we safely empty the containers, always in compliance with the most current government regulations. The empty containers are thoroughly inspected for damage, and replaced with a new container, if necessary.

To ensure compliance with environmental regulations, we properly document the process for a cradle-to-grave record of what happens to your grease waste.

Call us today to discuss your specific
grease recycling needs.

800-871-3406



Grease Collection and Recycling

Frequently Asked Questions

Why should I use your grease collection system?

First, we service all foodservice facilities – large and small. We tailor your service to meet the specific needs of your establishment, and the volume of grease waste generated by your location. Secondly, 100% of the used cooking grease we collect is recycled into clean alternative fuels, or essential animal feed ingredients, which contribute to a cleaner environment.

Do you provide a container?

Yes, we will place a container on your premises that is sized to fit your volume.

What does the container look like?

Our containers feature a solid weld with overlapping seams for leak-proof construction. The easy-to-raise lid makes the tank conveniently accessible while the safety barrier construction protects your employees from the dangers of hot grease.



www.valleyproteins.com



VALLEY PROTEINS

Grease Trap and Line Jetting Services

Restaurants are often liable for the damage caused by improper disposal of FOG (fats, oils and grease) captured in grease traps. That's why foodservice establishments rely on Valley Proteins' grease trap maintenance services to help them stay in compliance with strict government regulations, and avoid costly fines.

Preventative Grease Trap Maintenance

Valley Proteins offers regularly scheduled preventative maintenance of grease traps. Our pumping service cleans the traps and recycles the waste, documenting every step of the process to ensure compliance with all local regulations.

Line Jetting Reduces Drain Build-up

Keep your kitchen drain lines flowing properly with Valley Proteins' preventative line jetting maintenance service. Used in conjunction with our grease trap pumping service, we professionally line jet drain lines leading to and from your grease trap and kitchen, eliminating damaging plumbing problems before they occur.

Call us today to discuss your specific grease trap and line jetting needs.

800-871-3406



Grease Trap and Line Jetting Services

Frequently Asked Questions

What is a grease trap?

A grease trap, or grease interceptor, is designed to remove FOG (fats, oils and grease) and solids from wastewater. The purpose is to allow clean water to exit the trap, and prevent grease and solids from entering the sewer line.

Why should I have a grease trap?

Any foodservice establishment that introduces grease or oil into the wastewater stream should have a grease trap. These traps help prevent line blockages that can result in sewage overflows, rancid odors and expensive cleanups and repairs.

How can I keep foreign objects out of my grease trap?

First, use good kitchen management practices by pre-scraping food residue into the trash cans. Secondly, keep all floor and sink drain covers in place. Use strainers in the drains, and properly dispose of all debris. And, all used cooking oil should be emptied into a Valley Proteins grease container for recycling.

What is line jetting?

Line jetting is a process in which your drain lines leading to and/or from your grease trap are scoured by high-pressure streams of water to clear out debris in the line. Our line jetting reduces downtime and eliminates problems that can result in expensive emergency plumbing repairs.

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