



# Total Oil Management

Training Manual

**R RESTAURANT  
TECHNOLOGIES**  
SAFER, SMARTER KITCHENS

# Oil Management Standard Operating Procedures (SOPs)

## Filtering SOPs

1. Turn fryer off. Do not cool below 275°F (135°C)
2. Place one 12 oz scoop of Magnesol® per vat
3. Remove grate from fryer and wash in sink
4. Drain oil into filter pans under built-in filtration fryer
5. Using sediment scoop, remove crumbs at bottom of vat
6. Use “Fryer’s Friend,” the metal rod, to clear drain
7. Scrub all surfaces with a dry scrub pad
8. Turn on filter machine. Allow oil to filter through filter machine for 5-7 minutes
9. Close drain
10. Fill vat with filtered oil
11. Add new oil to bring to proper level
12. Cover vat with lid until ready to use

### Helpful Tips to Extend Oil Life & Improve Food Quality

- Filter twice a day for 5-7 minutes per vat
- Skim every 15 minutes
- Establish a schedule for turning off vats during non-peak periods
- Cover fryers when not in use
- Check fryer calibration regularly

**NOTE:** Do not pour oil down drain. Do not discard water or cold soak product into the Restaurant Technologies waste tank. Doing so may cause waste tank to overflow.

## Oil Problem Solving

### Oil Level Check and Guidelines

Check oil level when fryer is at operating temperature

- Newer fryers with 2 lines: oil surface should not exceed top fill line
- If there is too much oil, product may float out of basket. If there is too little, product may not be fully submerged resulting in uneven or under cooked product. This is a potential food safety and quality issue.
  - Fill oil surface even with the level indicating line

### Cover Fryers When Not in Use

- Helps prevent contamination
- Improves life of oil
- Prevents team members from placing product in fryers that are turned off

### Adjusting Oil Levels

Exercise extreme caution when handling hot oil

#### Low Oil Level

- Roll-up Filtration
  - Use the Restaurant Technologies fresh oil add wand to fill the fryer to the appropriate level
- Built-in (in-line) Filtration
  - Press the “add” button on the 3-way switch mounted to the inside of the fryer door

#### High Oil Level

- High level in single product vat
  - If oil is being removed from a single product vat place into another single product vat or multi-product vat
- High level in multi-product vat
  - If oil is being removed from a multi-product vat, dispose oil. Due to possible flavor or allergen transfer, do not transfer oil into single product vat



# Restaurant Technologies Training Manual

You can find additional information and instructional videos by visiting the Restaurant Technologies Training Library at [www.rti-inc.com/training](http://www.rti-inc.com/training)

## Adding Oil

### Fryers with Built-In Oil Filtration Systems

- To add oil on a fryer with a built-in filtration system, first select the vat that you would like to fill.
- Open the valve that you would normally open when filtering that vat. This may cause the filter pump to turn on.
- Push and hold the toggle switch on the inside of the fryer door to the “add” position. The toggle switch will light up. Hold the add switch down until you are at the appropriate oil level for that vat. Fill to an inch **BELOW** the minimum line in the fryer to avoid overfilling the fryer as oil expands when it heats up.
- When the oil is at the appropriate level, stop holding the add switch. The switch will automatically return to the filter mode or neutral position when pressure is removed. Leave the valve open until you see air bubbles in the oil. After you see the air bubbles, close the valve, which may also turn off the filter pump.
- Begin using the fryer as usual.



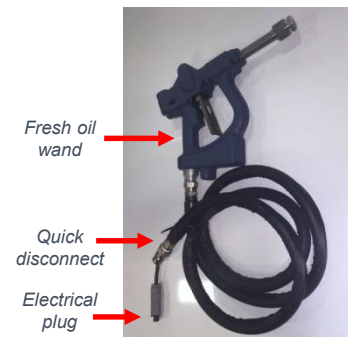
Filter Pump



Toggle switch to “add” position

### Fryers with Roll-Up Oil Filtration Systems

- Locate the Fresh Oil Wand. It may be hanging beside or near the fryer or it may be in storage.
- Uncoil the hose. Connect the electrical plug and quick disconnect fitting to the end of the RT bundle typically mounted on or near the fryer. Make sure the quick disconnect fitting is fully connected; you should hear/feel a “click” when connected.
- To begin adding oil to the fryer, simply point the end of the wand into the fryer vat then pull and hold the handle. Once the handle is pulled the Fresh Oil Pump, located on top of the Fresh Oil Tank, will turn on and start pumping oil to the wand. To stop the flow of oil, simply release the handle.
- WARNING: Do not submerge the end of the wand, or any other part of the wand, into the fryer oil. The wand is not designed for use with hot oil. Exposure to hot oil will damage the wand.**
- Fill the vat to the appropriate level, depending on whether the preexisting oil in the vat is hot or cold. Avoid over filling the fryer, as oil expands when it heats up.
- The end of the wand is equipped with a check valve to minimize dripping, but it’s a good practice to wipe the end of the wand after use with a paper towel to ensure no drips.
- Return the wand to its storage location when done.
- Begin using the fryer as usual.



Fresh Oil Wand

## Filtering & Testing Oil

You may order filtration supplies from Restaurant Technologies by calling Customer Care at 888-796-4997

### Fryers with Built-In Oil Filtration Systems

- To filter and test your oil, gather the following testing supplies: paper, powder, timer and test kit.
- Turn off the fryer and open the fryer door.
- Place filter paper properly in the filter box.
- Add powder according to your company’s Standard Operating Procedures (SOPs).
- Open the fryer drain valve. This allows the oil to drain into the filter box. Then, turn on the filter pump.



Fryer Drain Valve



## Filtering & Testing Oil (Cont.)

You may order filtration supplies from Restaurant Technologies by calling Customer Care at 888-796-4997

- Let the filter pump run while the drain valve to the vat is still open so the oil can cycle through the filter box and vat.
- Filter for the time required in your company's SOPs and use a timer to ensure compliance. Restaurant Technologies recommends filtering for at least five minutes per vat.
- For Restaurant Technologies Fryer Filtration Monitoring (FFM) users, the time recorded and displayed on the TOM website reflects a cumulative filtering time. This means if you need to stop filtering during the middle of a cycle, you can start it again any time within the SOP window and the cumulative time will be recorded.
- When the timer goes off, close the drain valve on the vat and let the oil fill the vat.
- Once the vat is full, turn off the pump.
- After each filter cycle, test the oil according to your company's SOPs.
- Restaurant Technologies may provide your location with a test kit. To use this test kit, fill the dropper with oil and compare it to the standard included in the test kit.
- Hold the test kit against a white background, such as the kits' storage box, for a true test of the color.
- If the color matches or is darker than the test kit color, the oil is ready to dispose. Please refer to the Disposing Oil section. If the oil is not ready to dispose, refer to the Adding Oil section to ensure your fryer vat is filled to the appropriate level.
- The filter box should be cleaned after every filtration cycle.
- **WARNING: The filter box and all metal parts will be hot after filtering hot oil from the fryer.**
- Pull out the filter box from underneath the fryer.
- Remove the filter paper.
- Wipe out the filter box with hot water. DO NOT use soap.
- Remove all debris and fully dry the box.
- Replace the filter paper.
- Repeat these steps for all of the fryer vats.



Filter Pump



Filtering Timer



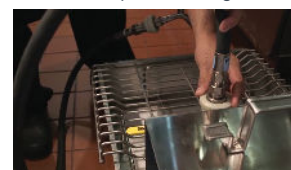
Oil Test Kit



Cleaning after filtering



Filter Paper and Weights



Assembled Box and Quick Connect



Fryer Drain Pipe

### Fryers with Roll-Up Oil Filtration Systems

- To filter your oil using a roll-up filtration system, begin by fully assembling the roll-up filter box.
- Insert the grate in the bottom of the box.
- Insert 1 sheet of clean filter paper and place the 4 weights on top of the paper around the edges of the box.
- If required by your company's SOPs, add powder.
- Place the roll-up pump on the box and connect the pump to the quick connect at the back of the filter box. Make sure the quick connect completely snaps into place.
- Place the crumb catcher and filter box safety grate into the filter box next to the pump.
- Attach the filter box hose and filter wand to the quick connect on the filter box. Make sure the quick connect completely snaps into place.
- Turn off the fryer vat.
- If required by your company's SOPs, sprinkle powder directly into the fryer vat.





## Filtering & Testing Oil (Cont.)

You may order filtration supplies from Restaurant Technologies by calling Customer Care at 888-796-4997

- Plug the roll-up filter box into an outlet near your fryer. If your location uses Restaurant Technologies' FFM system, plug the roll-up filter box into the silver Restaurant Technologies electrical box mounted near the fryers.
- Open the drain valve on the fryer and drain the oil into the roll-up filter box.
- Check to make sure the yellow handle on the filter box is facing forward, preventing oil from coming through the filter hose and wand when you turn the pump on.
- Switch the roll-up filter pump on.
- To rinse debris from fryers while filtering oil, hold the filter wand safely in the fryer and turn the yellow handle on the filter box to start the flow of oil through the hose and filter wand. After rinsing the vat, turn the yellow handle to stop the oil flow through the wand and allow the oil to filter inside the filter box while you scrub out the carbon build up in the fryers.
- Filter for the first time required by your company's SOPs. Use a timer to ensure compliance. Restaurant Technologies recommends filtering for at least five minutes per vat.
- For Restaurant Technologies' FFM users, the time recorded and displayed on the TOM website reflects a cumulative filter time. This means if you need to stop the filter during the middle of a cycle, you can start it again anytime within the SOP window and the cumulative time will be recorded.
- When the timer goes off, switch the filter pump off and close the drain valve on the vat.
- Test the oil according to our company's SOPs.
- Restaurant Technologies may provide your location with a test kit. To use this test kit, fill the dropper with oil and compare it to the standard included in the test kit.
- Hold the test kit against a white background, such as the kits' storage box, for a true test of the color.
- If the color matches or is darker than the test kit color, the oil is ready to dispose. Please refer to the Disposing Oil section. If the oil is lighter than the test kit color, turn the switch for the filter pump on.
- Hold the filter wand safely in the fryer and turn the yellow handle to return the filtered oil to the vat.
- When the filter box is empty, switch the filter pump off.
- Refer to the Adding Oil section to ensure the fryer is filled to the appropriate level.
- Repeat these steps for all of the fryer vats.
- The filter box should be disassembled and cleaned with hot water after every filtering cycle. DO NOT use soap.
- **WARNING: The filter box and all metal parts will be hot after filtering hot oil from the fryer.**



Draining Oil



Yellow Handle Position



Filter Pump Switch



Rinse Debris in Fryer



Oil Test Kit

## Disposing Oil

### Fryers with Built-In Oil Filtration Systems

- When it is determined, by the test kit or by your company's SOPs, that oil needs to be disposed, make sure filter paper is still in the filter box. This is required for the dispose cycle to keep solid debris from getting into the used cooking oil tank.
- Open the fryer drain valve.
- Drain all of the oil into the filter box.



Fryer Drain Valve



## Disposing Oil (Cont.)

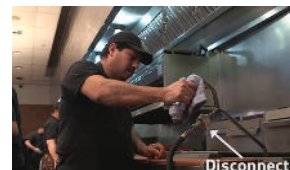
- Close the fryer drain valve.
- Get the key for the toggle switch box on the fryer from your management team.
- Turn the key to the unlock position and push the toggle switch to the dispose position.
- The toggle switch will light up.
- Turn on the filter pump and oil will be sent to the used cooking oil tank.
- When the filter box is empty, turn off the filter pump and move the toggle switch to the neutral (filter) position. Turn the key to the locked position. Remove the key and return it to your management team.
- The filter box should be cleaned after disposing.
- Pull out the filter box from underneath the fryer. Remove the filter paper.
- Wipe out the filter box with hot water. DO NOT use soap.
- Remove all debris and fully dry the box.
- Replace the filter paper.



Toggle Switch in 'Dispose' Position



Filter Pump



Disconnect Filter Wand



Yellow Handle Position



Filter Pump Switch

### Fryers with Roll-Up Oil Filtration Systems

- Once the oil has been filtered and it is determined, by using the oil test kit or your company's SOPs, that the oil needs to be disposed, check to make sure filter paper is still in place in the roll-up filter box. This is required for the dispose cycle to keep solid debris from getting into the used cooking oil tank.
- Disconnect the filter wand from the filter hose.
- If your location uses a lockout collar to prevent premature disposal of oil, obtain the key from your management team and remove the lockout collar from the dispose port.
- Connect the filter hose to the dispose port underneath the fryer. REMINDER: You NEED to hear the connection click indicating the hose is fully connected.
- Turn the yellow handle and turn on the roll-up filter pump to begin the disposal of used cooking oil to the waste oil tank.
- When the filter box is empty, turn off the roll-up filter pump and turn the yellow handle back to the forward position. Disconnect the filter hose from the dispose port. If applicable, re-attach the lockout collar and return the key to your management team.
- The filter box should be disassembled and cleaned with hot water. DO NOT use soap.
- **WARNING: The filter box and all metal parts will be hot after filtering hot oil from the fryer**

### Restaurant Technologies Customer Care Team

Trained Professionals Available 24/7

1-888-796-4997

customercare@rti-inc.com

www.rtitom.com (click "Request Service")



# Equipment Troubleshooting Tips

## Roll-up and Built-in Systems

### Unable to Add Fresh Oil

1. Are you out of oil?
  - Yes – Call Restaurant Technologies Customer Care Team for delivery
  - No – Move to step 2
2. Does the pump on the fresh oil tank run when you try to add oil?
  - Yes – Move to step 3
  - No – Move to step 4
  - Check to see that your fresh oil quick disconnects and electrical connection by the fryer is engaged. Take them apart and reconnect. Push together until you hear a click and they have snapped together. Are you now able to add oil? Yes – Issue resolved
  - No – Call Restaurant Technologies Customer Care Team
3. Firmly press the red reset button on the front of the pump located on top of the tanks and try to add oil again. Is the pump running?
  - Yes – Can you add fresh oil?
    - Yes – Issue resolved
    - No – Check hose connections as noted in step 3
  - No – Confirm the electrical plug (alongside the fresh oil wand if using a roll-up, near back of fryer near hose connections if built-in) is connected. Can you add fresh oil?
    - Yes – Issue resolved
    - No – Check circuit breaker and ensure none are tripped. Try resetting the breaker. Are you able to add oil?
      - Yes – Issue resolved
      - No – Call Restaurant Technologies Customer Care Team
4. If you were adding oil and it stopped, let the pump cool down for 15 minutes then press the reset button as noted in step 4. Can you resume adding oil?
  - Yes – Issue resolved
  - No – Call Restaurant Technologies Customer Care Team



## Equipment Troubleshooting Tips

### Roll-up and Built-in Systems

#### Unable to Filter Oil: Roll-up Filtration

1. Does the filter pump run when trying to filter?
  - Yes – Move to step 2
  - No – Move to step 3
2. Check to see if the filter wand hose and the filter box hose are fully connected and try filtering again. Are you now able to filter?
  - Yes – Issue resolved
  - No – Move to step 3
3. Push the reset button on the pump. Is the pump running now?
  - Yes – Issue resolved. Are you able to filter?
    - Yes – Issue resolved
    - No – Move to step 4
  - No – Ensure roll-up pump is plugged in and the outlet have power. Are you able to filter?
    - Yes – Issue resolved
    - No – Call Restaurant Technologies Customer Care Team
4. Ensure the valve lever is turned to the correct position. It should be parallel to the pipe. Are you now able to filter?
  - Yes – Issue resolved
  - No – **Do you have new filter paper and was the filter box clean prior to draining oil?**
    - Yes – Call Restaurant Technologies Customer Care Team
    - No – **Clean filter box and remove all crumbs from drain. Are you able to filter?**
      - Yes – Issue resolved
      - No – Call Restaurant Technologies Customer Care Team

#### Unable to Filter Oil: Built-in Filtration

1. Does the filter pump run when trying to filter?
  - Yes – Move to step 2
  - No – Move to step 3
2. Ensure the filter box is thoroughly cleaned and filter paper is free of excess crumb and debris. Ensure the filter box components are assembled properly. Try filtering again; are you able to filter?
  - Yes – Issue resolved
  - No – Call Restaurant Technologies Customer Care Team
3. Push the reset button on the filter pump. The reset button is often located toward the back of the filter box or inside the fryer. It usually has a label or sticker identifying it as the filter pump reset button. Does the pump run now?
  - Yes – Issue resolved. Are you able to filter?
    - Yes – Issue resolved
    - No – Move to step 2
  - No – Contact your fryer service company as the built in filter pump is an **internal component** for the fryer and not Restaurant Technologies equipment.

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[www.rtitom.com](http://www.rtitom.com) (click "Request Service")





## Equipment Troubleshooting Tips

### Roll-up and Built-in Systems

#### Unable to Dispose Oil: Roll-up Filtration

- Does the filter pump run when trying to filter?
  - Yes – Move to step 2
  - No – Move to step 3
- Verify your lockout collar is removed and check your dispose hose and filter box hose connections. Take them apart and reconnect. If you do not hear a click or feel them snap together, push harder until you do. The system will not work unless the proper connections are made. Are you now able to dispose?
  - Yes – Issue resolved
  - No – Move to step 3
- Push red reset button on the filter pump. Is the pump now running?
  - Yes – Issue resolved. Are you able to dispose?
  - Yes – Issue resolved
  - No – Check hoses as noted in step 2.
- Ensure valve lever is turned to the correct position. It should be parallel to the pipe. Are you now able to dispose?
  - Yes – Issue resolved.
  - No – **Do you have new filter paper and was the filter box clean prior to draining oil?**
    - Yes – Call Restaurant Technologies Customer Care Team
    - No – **Clean filter box and remove all crumbs from drain. Are you able to filter?**

#### Unable to Dispose Oil: Built-in Filtration

- Does the switch box have power? Does the switch light up when the dispose switch is pushed?
  - Yes – Move to step 2
  - No – Move to step 3
- Does the filter pump within the fryer run when turned on?
  - Yes – Move to step 4
  - No – Move to step 5
- Ensure there are no circuit breakers tripped in the store. After doing so, ensure the electrical connector near the rear of the fryer is plugged in. Does the switch now have power?
  - Yes – Issue resolved. Are you able to dispose?
    - Yes – Issue resolved
    - No – Move to step 2
- Disconnect and reconnect the waste oil hose near the back of the fryer, ensuring the connection is fully engaged. Try disposing again. Are you able to dispose?
  - Yes – Issue resolved.
  - No – Move to step 6
- Push the reset button for the filter pump. It is usually located at the back of the filter box within the fryer. Will the pump run?
  - Yes – Issue resolved
  - No – Contact your fryer service. The built-in filtration pump is not Restaurant Technologies equipment and must be serviced by your fryer service if it does not turn on.
- Ensure the key-switch on the side of the switchbox is in the unlocked, vertical position. Try disposing. Are you able to dispose?
  - Yes – Issue resolved.
  - No – Call Restaurant Technologies Customer Care Team



## Safer, Smarter Kitchens

### Service Agreement

As part of our Total Oil Management Program, Restaurant Technologies offers service at no charge for any bulk oil system problems related to defects or routine equipment wear.

### Restaurant Technologies Customer Care

Our Customer Care representatives are trained to understand issues and present questions designed to diagnose and address your problems. It is important the person who identified the issue within your restaurant is available to describe the symptoms, or has clearly defined the issues for the person calling. In all cases, our Customer Care representatives will walk the caller through specific troubleshooting steps. In many cases issues can be resolved over the phone.

### Restaurant Technologies Customer Care Team

Trained Professionals  
Available 24/7

1-888-796-4997

[customercare@rti-inc.com](mailto:customercare@rti-inc.com)

[www.rtitom.com](http://www.rtitom.com)

(click "Request Service")

### On-Site Training and Education

Training resource are comprehensive and can be accessed at the convenience of your staff. Training inquiries can be made through our Customer Care Team.

### Delivery Tickets and Invoicing

#### Delivery Tickets

Delivery tickets are provided by the Restaurant Technologies driver at the time of delivery.

- The amount delivered is measured from the meter of the Restaurant Technologies delivery truck, not the fresh oil tank display found in the restaurant
- The delivery ticket is not an invoice. An invoice will be generated within 48 hours of delivery.
- The Sales Order Number listed on the delivery ticket will appear on the invoice.

- The delivery ticket number may be used for inventory and cost calculations. Please do not use the delivery ticket number for payment remittance. The payment remittance should reference the invoice number which is sent via mail, fax or email within 48 hours following the delivery.

#### Looking for an Invoice?

Invoices can be found on our Total Oil Management website, [www.rtitom.com](http://www.rtitom.com). To access your past invoices log in to your TOM account.

- Click on "My Account," then "Billing History"
- Select "Invoice Number" at the top of the list
- Your past invoices will appear in the search listing
- Click "View" to view a copy of your invoice

#### Contacting Restaurant Technologies

There are two ways to contact a Restaurant Technologies representative.

- By Phone: 888-796-4997
- By Email: [customercare@rti-inc.com](mailto:customercare@rti-inc.com)



# Restaurant Technologies Equipment Glossary

## Roll-up and Built-in Systems

A.



### A. Fresh Oil Tank Display

- Mounted at the top of the tank, this unit displays the amount of fresh oil in the tank.
- The tank display communicates fresh oil levels to Restaurant Technologies. Restaurant Technologies determines when you require an oil delivery using this device, and provides information to the TOM website.

B.



### B. Waste & New Oil Tanks

- One tank for fresh oil, one tank for waste. The fresh oil tank is identified by the digital monitor mounted at the top.

### C. Waste Tank Alarm

- A buzzer will sound and the red light will illuminate if the waste tank becomes full during waste oil disposal.
- If this occurs, DO NOT DISPOSE any more waste oil. Call Restaurant Technologies Customer Care Team to schedule a waste oil pick up.
- The buzzer can be silenced temporarily by pressing the button directly above the red light. The light will remain on as a reminder not to dispose.

C.



### D. Add, Filter, Dispose Control Box (Built-in Filtration System)

- Control box mounted inside the fryer door allows the user to add, filter, or dispose of oil at the touch of a button.
- Dispose mode can be locked out for effective oil management.
- Filtration and disposal are accomplished using fryer's built-in filtration system.
- Adding fresh oil is accomplished by using Restaurant Technologies' pump.

D.



# Restaurant Technologies Equipment Glossary

## Roll-up and Built-in Systems

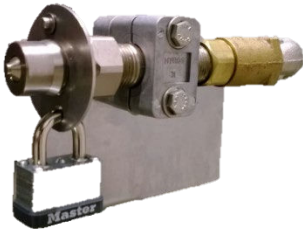
E.



### E. Filter Machine (Roll-Up)

- Required to filter oil.
- Regular filtration extends oil life and improves food quality.

F.



### F. Lock Out Collar (Roll-Up Filtration System)

- Provides a physical barrier to prevent the disposal hose from being connected to the portable filter.
- Secured with a key and can be removed at the manager's discretion when disposal is necessary.
- Preventing the premature disposal of fresh oil results in a positive impact on the P&L.

G.



### G. Add Wand

- Utilize to safely and easily add oil to the fryer.
- Hold lever then press wand add button to pump fresh oil.
- Safety switch must be activated before any oil will flow through wand.

H.



### H. Restaurant Technologies Delivery Truck

- Fresh and waste oil lines connect the Restaurant Technologies delivery truck fittings to the exterior fill box fittings.
- Invoices are generated off the delivery truck's flow meters, which are certified and calibrated to national metering standards.

I.



### I. Restaurant Technologies Exterior Fill Box

- Located on the exterior restaurant wall, the locked fill box contains fittings for the delivery of fresh oil and pickup of used cooking oil.
- Fresh and waste fittings are not interchangeable, eliminating the risk of waste oil contaminating fresh oil.



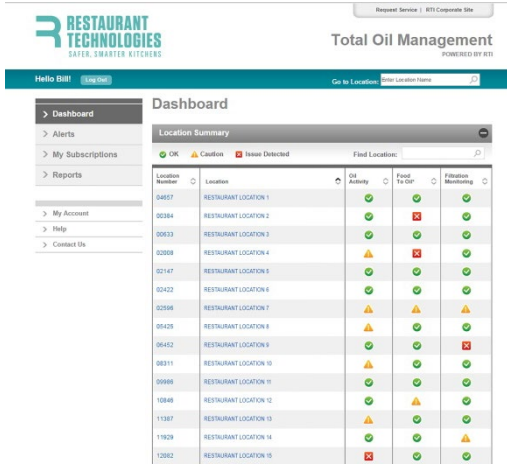
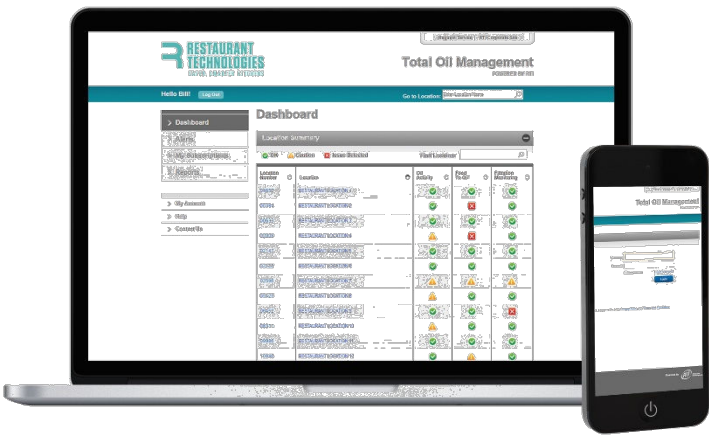


# Total Oil Management (TOM) Website

## Total Oil Management

The Total Oil Management (TOM) website provides visibility into store operations and actionable information related to fryer operations. Log in at [www.rtitom.com](http://www.rtitom.com)

## Dashboard



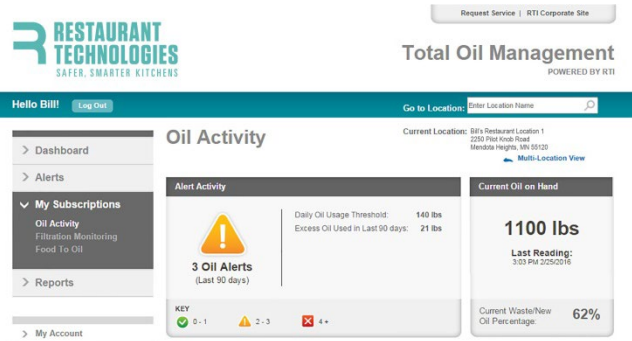
Features easy-to-understand performance indicators allowing you to focus on the areas requiring immediate attention.

## Oil Activity Subscription

Ensures proper management of oil/oil by tracking daily usage, disposal patterns, and alerting users when too much oil is used within a 24-hour period.

Additionally, you have access to:

- Recent delivery information
- Monthly and weekly usage



Alerts can be received via email and be seen here to show dates when a location has exceeded the oil usage threshold.

# Total Oil Management (TOM) Website

## Filtration Monitoring Subscription

The optional filtration monitoring subscription measures each store’s success in following established oil filtration protocols. Proper filtration extends the oil life and allows each store to maximize their food quality and consistency while also controlling their operational costs. The web subscription allows for review of each location’s success rate to quickly determine where consistent areas of failure occur so corrective action can be taken.

**RESTAURANT TECHNOLOGIES**  
SAFER, SMARTER KITCHENS

**Total Oil Management**  
POWERED BY RTI

Request Service | RTI Corporate Site

Hello Bill! [Log Out](#)

Current Location: Bill's Restaurant Location 1  
2250 Pilot Knob Road  
Mendota Heights, MN 55120  
[Multi-Location View](#)

### Filtration Monitoring

Filtration Performance for 2/11/2016 through 2/24/2016

**96%**  
Current Success Rate

**Performance Comparison**

Expected Successful Events:	28
Actual Successful Events:	27
Difference:	1

**Non-Activity Events**

**0%**  
of expected filtration events show readings of 0 to 10 seconds

[View Filtration Compliance Details](#)

**Filtration Details**

Filtered Successfully  Filtration Non-Compliance

Day	Status	Detail
Wed	✓	Filtration Requirements Met
Thu	✓	Filtration Requirements Met
Fri	✓	Filtration Requirements Met
Sat	✓	Filtration Requirements Met
Sun	✗	1 Filtration Non-Compliance Event
Mon	✓	Filtration Requirements Met
Tue	✓	Filtration Requirements Met
Wed	✓	Filtration Requirements Met

Each location’s success rate illustrates how often they successfully met their SOPs to filter oil

### Historical Success By Daypart

Total **5:00 AM - 5:00 AM**

Duration	Expected	Actual	Success Rate
Last 14 Days	105	77	73%
Last 30 Days	225	147	65%
Last 60 Days	465	251	54%

Select Date Range:

Filtration success can be reviewed on a shift to shift basis to identify coaching opportunities.