Mid-Atlantic Cleaning Issues Guidance on Cooking Oil Filtration

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PHILADELPHIA, PA - November 19, 2026 -
Mid-Atlantic Cleaning has issued guidance outlining practices for cooking oil filtration in commercial kitchens that face elevated production volume. The guidance describes the company's established on-site micro-filtration process, which removes particles down to 0.5 microns and incorporates total polar materials testing at every visit.

Commercial kitchens often see higher oil turnover when menu volume increases during holiday periods or other peak times. The process begins with mobile filtration units that treat oil directly at the location. After filtration, technicians perform total polar materials testing to verify that the oil continues to meet applicable food safety thresholds. Usage tracking and reporting accompany each cycle, recording consumption levels and the number of filtration passes completed. Spent oil collected during the service is directed to recycling streams that convert it into biodiesel.

The filtration step is paired with fryer boil-out service when operators elect the option. Boil-outs remove carbon deposits from fryer interiors between regular filtration visits and help restore heating efficiency. Mid-Atlantic Cleaning schedules the work on a weekly or bi-weekly basis for most kitchens, with

higher-volume sites receiving more frequent visits based on observed usage. Same-week service is available across the company's operating regions.

"Total polar materials testing at each visit gives operators a consistent measurement of oil condition even as production volume changes," said a representative of Mid-Atlantic Cleaning. The representative added that the data from successive tests can inform adjustments to filtration intervals without requiring full oil replacement on a fixed calendar.

Operators may combine the filtration service with bulk clean cooking oil supply and fryer management when they want coordinated handling of the full oil cycle. Bulk supply includes soybean oil, canola oil, and custom blends delivered on flexible schedules in containers suited to site storage. Fryer management covers deep cleaning of interiors and exteriors, temperature calibration, heating-element inspection, and preventive maintenance cycles. Performance monitoring tracks heat-up times, oil consumption, and energy use as part of the same program.

The company notes that micro-filtration reduces the rate at which oil reaches the end of its usable life by removing fine particles that accelerate degradation. Reporting provided after each visit documents the relationship between filtration frequency and oil consumption for the individual kitchen. Cost optimization recommendations are based on those observed patterns rather than on general industry averages. The service is performed by licensed and insured technicians following OSHA-compliant procedures.

"Regular filtration combined with boil-outs and calibration keeps fryer performance more stable across fluctuating demand periods," said a representative of Mid-Atlantic Cleaning. The representative explained that the preventive approach is intended to limit unplanned downtime by addressing carbon buildup and temperature variance before they affect production.

Guidance issued by the company also covers how operators can interpret the reporting that accompanies each filtration cycle. The reports list oil consumption by period, the number of filtration passes performed, and the total polar materials readings recorded at the start and end of the visit. Technicians review the readings on site and leave a copy of the documentation with the kitchen manager. This documentation can later support internal reviews of oil handling practices or external audits related to food safety protocols.

The guidance further notes that filtration intervals are determined by a combination of total polar materials readings and observed oil consumption rather than by a single fixed schedule. High-volume kitchens may require more frequent visits during peak periods, while lower-volume sites can often maintain quality with bi-weekly service. Technicians document the recommended next interval at the conclusion of each visit based on the readings taken that day. This approach allows the schedule to adapt as menu volume or operating hours change.

Mid-Atlantic Cleaning also offers the filtration work as a stand-alone service or as one component of a larger kitchen maintenance arrangement. Additional components available under that arrangement include commercial kitchen deep cleaning of walls, ceilings, floors, and equipment, ceiling tile cleaning and restoration, and slip-resistant floor treatment. The firm serves independent restaurants, hotel food operations, hospital cafeterias, university dining halls, corporate kitchens, and casino foodservice locations. Work is scheduled around operating hours so that production is not interrupted.

Mid-Atlantic Cleaning is a commercial-kitchen specialist based in the Mid-Atlantic region. The company provides cooking oil filtration, fryer management, commercial kitchen deep cleaning, ceiling tile cleaning, slip-resistant floor treatment, and bulk cooking oil supply to more than 500 commercial kitchens. Its service territory covers the Philadelphia metro area, the Washington, D.C., metro area, and South New Jersey. The organization was established to serve as a single-source partner for kitchen maintenance needs and continues to operate under licensed, insured, and OSHA-compliant standards.

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