

Kitchen Best Management Practices (BMP's) for Fats, Oils, and Grease (FOG)

DRY WIPE ALL POTS, PANS, & DISHES

Wipe FOG & food from pots, pans, and dishes before washing. Dispose of the soiled paper towels in the trash.

This will keep the FOG out of the grease traps & interceptors.



POST NO GREASE SIGNS

Post over sinks, near all floor drains & dishwashers, & anywhere else where water may enter a drain to the sewer.

Signs serve as a constant reminder for staff working with FOG.



KEEP A MAINTENANCE LOG & ALL SERVICE RECORDS



The log serves as a record of the frequency & volume of grease cleaned from the trap/Big Dipper. Service records are used to verify the accuracy of the maintenance log. Keep all receipts for 3 years for review by your Industrial Waste Technician.

VERIFY GREASE INTERCEPTOR CLEANING

Grease haulers may take shortcuts. They may not completely empty the unit or may only partially remove the accumulated materials.

Have an employee on site to verify the grease interceptor has been emptied.



TRAIN YOUR STAFF

Regularly train and review employees on kitchen BMP's. Write procedures down and have them easily available for staff to review.

People are more willing to support an effort when they understand the basis for it.



ROUTINELY CLEAN EXHAUST HOODS

FOG can accumulate on the roof & pose a fire hazard or enter the storm drain when it rains.



WATER TEMPERATURE

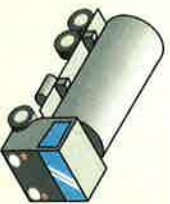
Hot water over 140°F should not be put down a drain that is connected to a grease trap or interceptor.

Water hotter than 140°F will dissolve grease which may solidify in the sewer collection system as it cools.



CLEAN GREASE INTERCEPTORS AS REQUIRED IN PERMIT

Grease interceptors must be cleaned routinely to ensure that grease accumulation does not interfere with proper operation. The cleaning frequency is a function of the restaurant type, size of the interceptor, & volume of flow discharged to the interceptor.



CLEAN UNDER SINK GREASE TRAPS/BIG DIPPERS AS REQUIRED IN PERMIT

Under sink traps and Big Dippers have less volume than grease interceptors. Regular maintenance is required to keep them free of grease build-up and solids.

Do not pour grease down any drains or dumped in trash. Grease must be placed in an oil bin & hauled away by a licensed grease hauler.



Routine cleaning reduces maintenance costs & prevents build up of grease in sewer lines.