

Best Management Practices (BMP's) for Controlling Fats, Oils & Grease (FOG)

BMP	Reason	Benefit to Food Service Establishment
Train ALL staff on BMPs.	People are more willing to support an effort if they understand its basis.	Trained staff will be more likely to implement BMPs & help reduce grease discharges to the sewer.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs help continuously remind staff working in kitchens.	Reminders help minimize grease discharged to the sewer or grease removal device.
"Dry wipe" pots, pans, dishes and kitchen equipment before cleaning.	These actions reduce grease loading on grease removal devices and the sewer.	This will reduce cleaning frequency and maintenance costs for grease removal devices and reduce the amount of grease entering the drain.
Routinely clean kitchen exhaust system filters.	If grease & oil escape through the exhaust system it can accumulate on the roof and get washed into the storm system when it rains.	Discharge of grease & oil to the storm drains can degrade water quality and may result in legal penalties and fines.
Use absorbent material to clean up spills, grease & oil before mopping.	Absorbent materials help prevent oil & grease from being washed into drains and the sewer.	This reduces the amount of grease entering the drains and protects sewers from blockages & overflows.
Collect & recycle waste cooking oil.	Recycling reduces the loading to grease removal devices and the sewer.	This will reduce cleaning frequency & maintenance costs for grease removal devices and reduce the amount of grease entering the drain.
Check the depth of solids in the interceptor routinely. The combined thickness of the floating grease & solids on the bottom should not be more than 25% of the total interceptor depth.	Interceptors will not meet performance standards when solids and floating grease levels exceed 25%.	This will keep the interceptor working properly, reduce the amount of grease entering the sewer and help prevent sewer blockages & overflows.
Clean interceptors and traps routinely.	Traps and interceptors must be cleaned routinely to make sure they work properly and prevent grease from entering the sewer.	This reduces the amount of grease entering the sewer and helps prevent blockages and overflows.
Do NOT Use emulsifiers or solvents.	Emulsifiers & solvents will break down grease causing problems in the sewer downstream.	Allows for the proper removal of grease and reduces costs by not having to buy additives.
Witness all cleaning and maintenance for traps and interceptors to ensure devices are properly operated and maintained.	Grease haulers & recyclers may take shortcuts. If managers verify that interceptors & traps are properly cleaned and maintained the facility can be more assured of getting the full value for services.	The facility will ensure it is getting value for the cost of cleaning the trap or interceptor and not have it cleaned too often or risk breakthrough that could cause a sewer blockage and/or overflow.
Keep maintenance logs and cleaning records.	Records verify that traps and interceptors were cleaned and maintained regularly. Records must be kept 3 years.	These records can help optimize cleaning frequency and reduce costs.
Cover outdoor grease storage containers and locate them away from storm drains.	This keeps rainwater out and prevents grease from overflowing onto the ground.	Discharges of grease into storm drains can degrade water quality and may result in legal penalties or fines.

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