


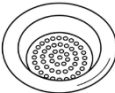







Kitchen Best Management Practices (BMPs) for Fats, Oils, and Grease (FOG)

The best way to stop FOG from building up in sewer lines is to prevent it from entering your drains... by using "Kitchen Best Management Practices." The most common Kitchen BMPs are listed below and most BMPs are relevant in commercial and home kitchens.		
KITCHEN BMP	REASON FOR BMP	BENEFIT TO FOOD SERVICE ESTABLISHMENT
Train employees in kitchen BMP's including the proper methods of FOG disposal. Provide frequent refresher training as well		Employees are more willing to support an effort if they understand the importance of implementing BMPs to prevent sewer spills and blockages.
Display the appropriate "No Grease" signs or posters prominently In the workplace.		Signs serve as a constant reminder for employees working in kitchens.
Scrape or dry-wipe excess food and solidified grease from pots, pans, fryers, utensils, screens, and mats, then dispose of it appropriately.		By dry-wiping pots, pans, and dishware, and disposing food wastes in the appropriate garbage receptacles, the material will not be sent to the grease traps and interceptors.
Install screens on all kitchen drains. Consider openings that are not more than 3/16 inch. Screens should be removable for frequent cleaning.		Drain screens prevent food particles containing FOG from entering into the sewer system and causing sewer blockages.
Hot water over 60°C from cooking or cleaning operations should not be put down a drain that is connected to a grease trap.		Temperatures in excess of 60°C will dissolve grease, which may re-congeal or solidify in the sanitary sewer collection system as the water cools.
Pour all cooking grease (yellow grease) and liquid oil from pots, pans, and fryers into a covered grease container for recycling. Use a permitted waste collection service or authorized rendering/recycling center and keep a log. When transporting used FOG, don't overfill containers and use covers.		Recycling reduces the amount of FOG discharged to the sewer. Connect with local recycling and/or transfer station for availability. If containers are overfull or lack covers, the FOG may spill.
Use "Spill Kits" - make your own spill kits with absorbent material such as absorbent pads or kitty litter. Keep them well-marked and accessible for cleaning spills. Dispose of used absorbent In the trash. Designate a key employee on each shift to monitor cleanup and restock the kits.		Absorbent materials can serve as an effective agent to absorb grease and oil.
Routinely clean kitchen exhaust system filters/hoods. Dispose of waste from hoods and filters by emptying it into a drain connected to a grease interceptor if you have one, or have the hoods professionally maintained.		If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.
Dispose of food waste by recycling and/or solid waste removal.		Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers or used for composting material.