












KITCHEN BEST MANAGEMENT PRACTICES (BMP'S) FOR FATS, OILS AND GREASE (FOG)

Kitchen BMP	Reason for	Benefits to your business
<ul style="list-style-type: none"> ➤ Train employees in the kitchen BMP's, including proper methods of FOG disposal. ➤ Provide frequent refresher training. 	<ul style="list-style-type: none"> ➤ Employees are more willing to support an effort if they understand the importance of implementing BMP's to prevent sewer spills. 	<ul style="list-style-type: none"> ➤ Subsequent benefits or BMP's will have a better chance of being implemented.
<ul style="list-style-type: none"> ➤ Display the appropriate "No Grease" signs or poster prominently in the workplace. 	<ul style="list-style-type: none"> ➤ Signs serve as a constant reminder for employees working in kitchens. 	<ul style="list-style-type: none"> ➤ These reminders will help minimize grease discharge to the traps/interceptors and reduce the cost of cleaning and disposal.
<ul style="list-style-type: none"> ➤ Install screens on all kitchen drains. ➤ Consider opening that are not more than 3/16 of an inch. ➤ Screens should be removable for frequent cleaning. 	<ul style="list-style-type: none"> ➤ Drain screens prevent food particles containing FOG from entering into the sewer system and causing sewer blockages. 	<ul style="list-style-type: none"> ➤ This will reduce the amount of material going to grease traps and interceptors. ➤ As a result, grease traps and interceptors will require less frequent cleaning, thus reducing maintenance costs.
<ul style="list-style-type: none"> ➤ Hot water over 140° F from cooking or cleaning operations should not be put down a drain that is connected to a grease trap or grease interceptor. 	<ul style="list-style-type: none"> ➤ Temperatures in excess of 140° F will dissolve grease, which may re-congeal or solidify in the sewer collection system as the water cools down in temperature. 	<ul style="list-style-type: none"> ➤ Using water less than 140° F where applicable will reduce gas or electric energy costs for heating water. ➤ This will also help prevent FOG "pass through" in the grease interceptor.

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<ul style="list-style-type: none"> ➤ When transporting used FOG, do not overfill containers. 	<ul style="list-style-type: none"> ➤ If containers are over full or lack covers, the FOG may spill over. 	<ul style="list-style-type: none"> ➤ This will prevent FOG spills and costly clean up.
<ul style="list-style-type: none"> ➤ 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 recycling center. ➤ Keep a log and receipts. 	<ul style="list-style-type: none"> ➤ Recycling reduces the amount of FOG discharged to the sewer. ➤ There are several waste oil rendering recycling centers and authorized collection services throughout Orange County. 	<ul style="list-style-type: none"> ➤ Your business may be paid for waste material, reducing the amount of waste/garbage it must pay to have hauled away. 
<ul style="list-style-type: none"> ➤ Scrape or dry-wipe excess food and solidified grease from pots, pans, fryers, utensils, screens and mates then dispose of it in the trash. 	<ul style="list-style-type: none"> ➤ By dry-wiping the waste will not be sent to the grease traps and interceptors but instead will go to the landfill. 	<ul style="list-style-type: none"> ➤ This will reduce the amount material going to grease traps and interceptors, which will require less frequent cleaning, thereby reducing maintenance cost.
<ul style="list-style-type: none"> ➤ Dispose of food waste by recycling and/or solid waste removal. 	<ul style="list-style-type: none"> ➤ The food waste can be disposed as solid waste in landfills by waste haulers. 	<ul style="list-style-type: none"> ➤ Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor costs.
<ul style="list-style-type: none"> ➤ Use "Spill Kits" or make your own spill kit with absorbent material such as an absorbent pad or kitty litter. ➤ Keep it visible and accessible for cleaning spills. Dispose of used absorbent in the trash. ➤ Designate an employee on each shift to monitor cleanup. 	<ul style="list-style-type: none"> ➤ Absorbent materials can serve as an effective agent to absorb grease and oil. 	<ul style="list-style-type: none"> ➤ This will reduce the amount material going to grease traps and interceptors, which will require less frequent cleaning and reduce maintenance cost.
<ul style="list-style-type: none"> ➤ Routinely clean kitchen exhaust system filters/hoods. ➤ Dispose of waste from filters/hoods by emptying it into a drain connected to a grease interceptor or have the hoods professionally maintained. 	<ul style="list-style-type: none"> ➤ 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. 	<ul style="list-style-type: none"> ➤ The discharge of grease and oil to the storm drain system will degrade the water quality. ➤ In addition, it is a violation of water quality regulations which might result in legal penalties or fins.