












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

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