

GREASE CONTROL FOR FOOD SERVICE ESTABLISHMENTS BEST MANAGEMENT PRACTICES (BMP's)

Fats, oils, and greases (FOG) from restaurant facilities can have a negative impact on the wastewater collection and treatment system. By following these BMP'S you will help prevent blockages in your plumbing system, prevent impacts to other wastewater customers, and decrease the potential for your facility to be out of compliance with FOG regulations.

1. Recycle waste cooking oil. Pour all liquid oil and grease from pots and pans into a waste grease bucket stored near the pot washing sink. Heavy buildup of oil and grease on pots and pans should be scraped off into the waste grease bucket. Remaining oil and grease residue should be "Dry wiped" and disposed in solid waste container. Waste grease bucket should be emptied into waste grease recycling container.
2. "DRY WIPE" all pots, pans, plates, and dishes prior to dishwashing. The cleaning of plates as tables are cleared needs to be done so that plates are dry wiped into garbage receptacles instead of grease wastes being washed into the sewer system.
3. Make sure you have the required grease control equipment installed, maintained, and operating properly.
4. Place all "garbage" such as plastic, paper products, inert materials; produce refuse, etc. into approved solid waste container.
5. Post "NO GREASE" signs above sinks.
6. Avoid the use of food grinders (garbage disposals) attached to the plumbing system. These contribute grease and increase the solids level in grease traps, decreasing the capacity and increasing the frequency of cleaning or pumping grease control equipment. Food waste should be scraped into solid waste receptacle.
7. Use strainers in sink drains to catch food scraps and other solids, and empty drain strainers into trash.
8. Use minimum amount of detergent for dishwashing. Detergent surfactants can have negative impact on grease control, and this again will save you money.
9. Water temperature should not exceed 180 degrees. Hot water that is discharged needs retention time to cool. A small "under the sink" or "on the floor" grease trap will not allow for proper cooling time for a large dishwasher. It can allow oil and grease to be in liquid form and be discharged into the sewer system, where it congeals and causes an obstruction.
10. Train and educate kitchen staff and other employees that grease control is important and inform them how they can help insure Best Management Practices are implemented.