











Kitchen Best Management Practices (BMP's) for Fats, Oils, and Grease (FOG)

Kitchen BMP	Reason for	Benefits to Food Service Establishment
<p>Train employees in Kitchen BMP's, including proper methods of FOG disposal. Provide frequent refresher training as well.</p> 	<p>Employees are more willing to support an effort if they understand the importance of implementing BMP's to prevent sewer spills.</p>	<p>Subsequent benefits of BMP's will have a better chance of being implemented.</p>
<p>Display the appropriate "No Grease" signs or posters prominently in the workplace.</p> 	<p>Signs serve as a constant reminder for employees working in kitchens.</p>	<p>These reminders will help minimize grease discharge to the traps/ interceptors and reduce the cost of cleaning and disposal.</p>
<p>Install screens on all kitchen drains. Consider openings that are not more than 3/16 inch. Screens should be removable for frequent cleaning.</p> 	<p>Drain screens prevent food particles containing FOG from entering into the sewer system and causing sewer blockages.</p>	<p>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.</p>
<p>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.</p> 	<p>Temperatures in excess of 140° F will dissolve grease, which may re-congeal or solidify in the sewer collection system as the water temperature cools down.</p>	<p>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.</p>

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<p>When transporting used FOG, don't over-fill containers.</p> 	<p>If containers are over-filled or lack covers, the FOG may spill over.</p>	<p>This will prevent FOG drips and spills.</p>
<p>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.</p> 	<p>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.</p>	<p>The food service establishment may be able to recycle yellow grease and liquid oil at a reduced cost from some recyclers.</p>
<p>Scrape or dry-wipe excess food and solidified grease from pots, pans, fryers, utensils, screens and mats, then dispose of it in the trash.</p> 	<p>By dry-wiping pots, pans, and dishware and disposing of food wastes in garbage receptacles, the material will not be sent to the grease traps and interceptors, but instead go to the landfill.</p>	<p>This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning, thereby reducing maintenance costs.</p>
<p>Dispose of food waste by recycling and/or solid waste removal.</p> 	<p>The food waste can be disposed of as solid waste in landfills by waste haulers.</p>	<p>Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor maintenance.</p>
<p>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 .</p> 	<p>Absorbent materials can serve as an effective agent to absorb grease and oil.</p>	<p>This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning and reduce maintenance costs.</p>
<p>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.</p> 	<p>If grease and oil escape through the kitchen exhaust system, they can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.</p>	<p>The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams. In addition, it is a violation of water quality regulations, which might result in legal penalties or fines.</p>