

Best Management Practices for Fat's, Oils and Grease



Train Staff

Train all staff members about FOG best management practices (BMPs) so everyone can help implement them. Have each kitchen staff member sign a form confirming date of training.

Post “No Grease” signs

Post “No Grease” signs above sinks and on the front of dishwashers as reminders to help staff minimize grease discharge to the traps and interceptors.

Use water temperatures less than 140 degrees Fahrenheit

Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. Temperatures higher than 140° F will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer system as the water cools.

Use three-sink dishwashing system

Use a three-sink dishwashing system with sinks for washing, rinsing, and sanitizing in a 50 to 100 ppm bleach solution. This system uses water temperatures less than 140° F, where a mechanical dishwasher requires a minimum temperature of 160° F..

Dry-wipe all dishware before washing

Dry-wipe pots, pans, and dishware before dishwashing and place the grease and food in garbage receptacles to keep it out of grease traps and interceptors.

Recycle waste cooking oil

There are many commercial waste oil recycling options, which could provide an income source as well as save money by reducing the amount of garbage hauled away.

Recycle food waste or place it in the garbage

Some recyclers take food waste for animal feed. Otherwise, food waste should be disposed of as solid

waste in landfills to reduce the frequency and cost of grease trap and interceptor cleaning.

Supervise all grease trap or interceptor cleaning and maintenance

Grease trap/interceptor haulers and recyclers may take shortcuts. The establishment manager should inspect the cleaning operation to ensure it is consistent with the proper procedure for grease trap and interceptor maintenance and to ensure the device is properly operating.

Clean under-sink grease traps weekly

If grease traps are more than 50 percent full when cleaned weekly, the cleaning frequency needs to be increased. If the establishment does not have a grease interceptor, the undersink grease trap is the only means of preventing grease from entering the sanitary sewer system. If the grease trap is not providing adequate protection, the establishment may be required to install a grease interceptor. If the establishment uses a grease trap in conjunction with a grease interceptor, weekly cleaning of grease traps by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor.

Clean grease interceptors routinely

Grease interceptors must be cleaned routinely to ensure proper operation. Cleaning frequency will depend on the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment.

Keep maintenance log

The maintenance log records the frequency and volume of the interceptor cleanings. It is required to ensure that grease trap/interceptor maintenance is performed on a regular basis.

Cover outdoor grease and oil storage containers

Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground and into the storm water system and nearby streams

Locate grease dumpsters and storage containers away from storm drainage

The farther away from the catch basin, the more time someone has to clean up spills or drainage before it can enter the storm drain system. Avoid dripping oil and grease on the ground while carrying it to the dumpster, and watch for oil and grease that may ooze from the dumpster.

Use absorbent pads or similar material to clean up spills outdoors.

Use absorbent pads or other material to clean up spilled material around outdoor equipment, storage containers, or dumpsters. If grease dumpsters and containers must be located near storm drain catch basins, absorbent pads/materials can serve as an effective barrier to grease and oil entering the storm drain system. Do not use free flowing absorbent materials such as kitty litter or sawdust.

Routinely clean kitchen exhaust system filters

Washing kitchen exhaust system filters will discharge the grease to the interceptor, where it can be controlled. 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.