



FATS, OILS, AND GREASE (FOG) BEST MANAGEMENT PRACTICES (BMPs)

TO DO	WHY?	BENEFITS
<p>TRAIN ALL STAFF MEMBERS</p> <p>Train all kitchen staff members on FOG BMPs and have each kitchen staff member sign a form confirming the date of training.</p>	<p>Staff members help eliminate grease blockages and sewer spills.</p>	<p>Avoid sewer blockage, fines, and environmental issues.</p>
<p>POST “NO GREASE SIGNS”</p> <p>Signs should be posted above sinks and on front of dishwashers.</p>	<p>As reminders to help staff minimize grease discharge to the traps and interceptors.</p>	<p>Minimize grease discharge; reduce cleaning and disposal costs.</p>
<p>WATER TEMPERATURE <140 DEGREES</p> <p>Use water temperatures less than 140 degrees Fahrenheit in all sinks, especially the pre-rinse sink before the mechanical dishwasher.</p>	<p>Temperatures higher than 140 degrees will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer system as the water cools.</p>	<p>Reduces cost to heat water and prevent FOG “pass through” in grease interceptors.</p>
<p>DRY-WIPE ALL DISHWARE BEFORE WASHING</p> <p>Dry-wipe pots, pans, and dishware before dishwashing and place the grease and food in garbage receptacles.</p>	<p>To keep it out of grease traps and interceptors.</p>	<p>Less frequent cleaning, reduce maintenance costs.</p>
<p>SUPERVISE CLEANING AND MAINTENANCE</p> <p>Supervise all grease traps or interceptor cleaning and maintenance.</p>	<p>To ensure it is consistent with the proper procedures and the device is properly operating.</p>	<p>Proper cleaning and maintenance is for the benefit of the establishment, customers, and the public sewer system.</p>
<p>CLEAN UNDER SINK GREASE TRAPS WEEKLY</p> <p>If grease traps are more than 50% full when cleaned weekly, the cleaning frequency needs to be increased. If the establishment does not have a grease interceptor, the under sink 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.</p>	<p>To reduce the amount of FOG entering the public sanitary sewer system.</p>	<p>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.</p>
<p>CLEAN GREASE INTERCEPTORS ROUTINELY</p> <p>Cleaning frequency will depend on the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment.</p>	<p>Grease interceptors must be cleaned routinely to ensure proper operation.</p>	<p>Avoid costly charges associated with sewer backups, interceptor repair, sewer main cleaning or repair, violation penalties, etc.</p>
<p>KEEP MAINTENANCE LOG</p> <p>The maintenance log records the frequency and volume of the interceptor cleanings.</p>	<p>It is required to ensure that grease trap/interceptor maintenance is performed on a regular basis.</p>	<p>Avoid penalties for non-compliance.</p>