



## **FOG Program**

### **Best Management Practices (BMPs)**

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Fats, oil, and grease (FOG) can be managed effectively by generators to minimize adverse impacts on municipal wastewater systems and the environment. This goal can be achieved by implementing Best Management Practices (BMPs) that will minimize the adverse impacts of FOG. The following BMPs are encouraged to be practiced in both residential and commercial kitchens.

#### **Train kitchen staff**

Train kitchen staff and other employees about how they can help ensure BMP's are implemented.

#### **Post "No Grease" signs**

Post "No Grease" signs above sinks and on the front of dishwashers.

#### **Use water temperatures less than 140° F**

Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. The mechanical dishwasher requires a minimum temperature of 160° F, but the UPC (Uniform Plumbing Code) prohibits discharging the dishwasher to grease traps.

#### **Use a three-sink dishwashing system**

Use a three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing in a bleach solution. Water temperatures are less than 140° F.

#### **Recycle waste cooking oil**

Used, waste cooking oil can be recycled. Most grease trap cleaning companies offer this service.

#### **"Dry wipe" pots, pans, and dishware prior to dishwashing**

"Dry wipe" pots, pans, and dishware prior to dishwashing. You can use paper towels, napkins, newspaper, cloth, or any disposable material that is capable of wiping FOG traces from cooking ware. Afterwards, dispose in garbage receptacles.

### Dispose of food waste by recycling and/or solid waste removal

Dispose of food waste by recycling and/or solid waste removal. Some recyclers will take food waste. If such services are not available, dispose of food waste in garbage receptacle.

### Witness all grease trap, interceptor or oil/water separator cleaning and maintenance

Owners or managers should witness all grease trap or interceptor cleaning and maintenance activities to ensure that the device is properly operating.

### Clean under sink grease traps weekly

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.

### Clean grease interceptors and oil/water separators routinely

Grease interceptors and oil/water separators clean out schedule is every 90 (ninety) days or more frequently if the discharges exceed city established parameters. This schedule ensures that grease accumulation does not cause the devices to operate poorly.

### Keep a maintenance log

The maintenance log serves as a record of the frequency and volume of cleaning the interceptor. It ensures that grease trap/interceptor and oil/water separator 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. Such an overflow will eventually reach the stormwater system and nearby streams.

### Locate grease dumpsters and storage containers away from storm drains catch basins

The farther away from the catch basin, the more time someone has to clean up spills or drainage prior to entering the storm drain system. Be aware of oil and grease dripped on the ground while carrying waste to the dumpster, as well as oil and grease that may “ooze” from the dumpster.

### Use absorbent pads or other material in storm drain catch basins

Use absorbent pads or other material in the storm drain catch basins if grease dumpsters and containers must be located nearby. Absorbent pads and other 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.

### Use absorbent pads or other material to clean up spilled material

Use absorbent pads or other material to clean up spilled material around outdoor equipment, containers or dumpsters. Absorbent pads or materials can help clean up grease and oil that is spilled on the ground and prevent it from flowing to the storm drain system. Do not use free flowing absorbent materials such as “kitty litter” or sawdust that can be discharged to the storm drain system.

## Routinely clean kitchen exhaust system filters

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.