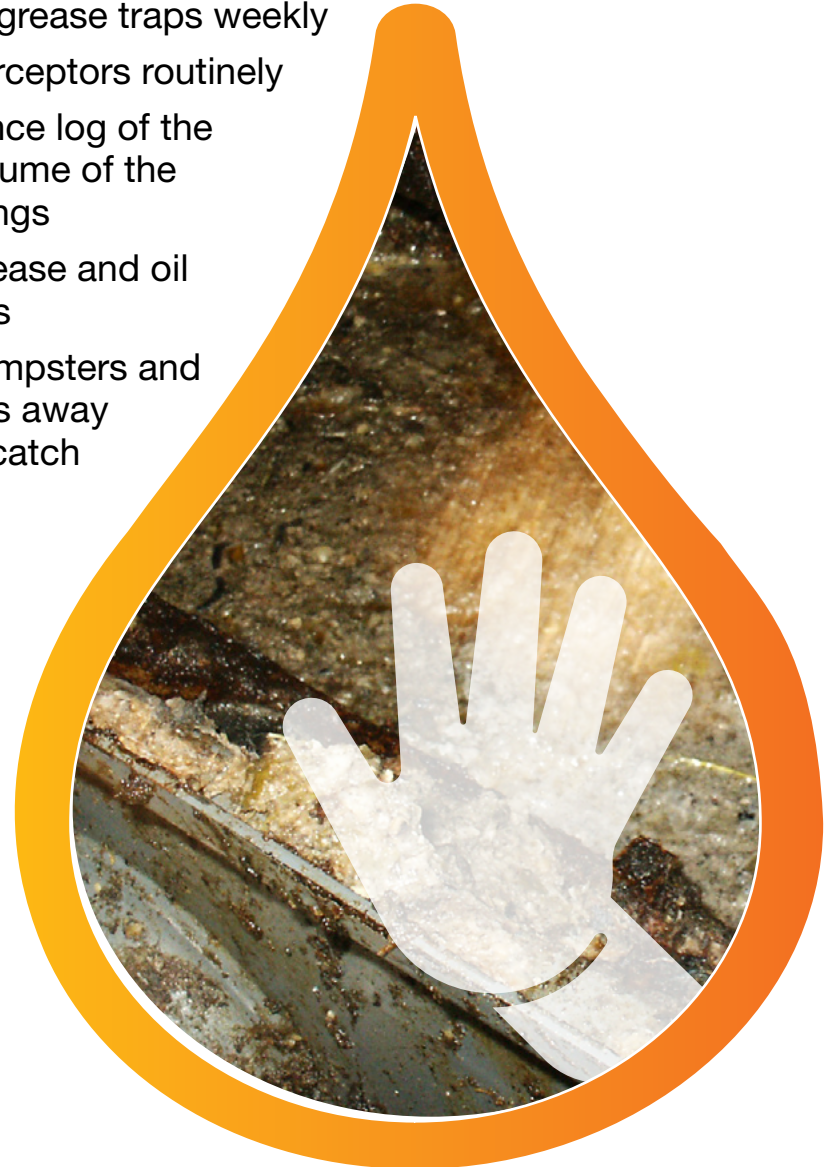


Kitchen Best Management Practices

for Fats, Oils, and Grease

- Train all staff members about fats, oils, and grease best management practices to ensure they are implemented
- Post “No Grease” signs above sinks and on the front of dishwashers
- Use water temperatures less than 140° F
- Use a three-sink dishwashing system with sinks for washing, rinsing, and sanitizing
- Dry wipe all dishware before washing and place the grease and food in garbage receptacles
- Avoid or limit the use of garbage disposals
- Recycle food waste or place it in the garbage
- Do not pour grease into sinks or toilets
- Recycle used cooking oil
- Routinely clean kitchen exhaust system filter
- Wash hood filters in sinks that flow to a grease interceptor
- Clean out floor and sink drain covers daily
- Witness all grease trap or interceptor cleaning and maintenance
- Clean under-sink grease traps weekly
- Clean grease interceptors routinely
- Keep a maintenance log of the frequency and volume of the interceptor cleanings
- Cover outdoor grease and oil storage containers
- Locate grease dumpsters and storage containers away from storm drain catch basins
- Use absorbent pads or material to clean up spills around outdoor equipment as well as in storm drain catch basins or screens
- Lock down floor and sink drain covers



Kitchen Best Management Practices

Item Definitions

Water Temperature Settings: 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.

Three-Sink Washing Station: Use a three-sink dish washing 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, whereas a mechanical dishwasher requires a minimum temperature of 160°F.

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

Recycle Food Waste or Put in Garbage: Some recycling companies 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.

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.

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.

Install Drain Catch Basins: Install screens on all kitchen drains. Consider openings that are not more than 3/16 inch. Screens should be removable for frequent cleaning.

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 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. Establishments should use 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.

Witness Grease Trap/Interceptor Cleaning and Maintenance: Grease trap/interceptor haulers and recycling companies 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.

Keep Maintenance Logs: The maintenance log records the frequency and volume of the interceptor cleanings. It is required to ensure that the 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 Outside: 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 and other similar materials can serve as an effective barrier to grease and oil entering the storm drain system. Do not use free-flowing materials such as cat litter or sawdust.