



## Best Management Practices for Food Service Establishments

Fats, oils, and grease (FOG) are by-products that food service establishments must constantly manage. FOG enters a facility’s plumbing system from bare washing, floor cleaning, and equipment sanitation. Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates. The best way to manage FOG is to keep the material out of the plumbing systems. Below is a guide to assist in best management practices:

Kitchen BMP	Reason to	Benefits to Food Service Establishment
Train employees in kitchen BMPs, including the proper methods of FOG disposal. Provide frequent refresher training as well.	Employees are more willing to support an effort if they understand the importance of implementing BMPs to prevent sewer spills.	Following benefits of BMPs will have a better chance of being implemented.
Display the appropriate “No Grease” signs or posters prominently in the kitchen.	Signs serve as a constant reminder for employees working in kitchens.	These reminders will help minimize grease discharge to grease traps.
Install screens/ strainers on all kitchen drains including floor drains. Screens/strainers should be removable for frequent cleaning.	Drain screens/strainers prevent food particles containing FOG and cutlery from entering the sewer system and causing sewer blockages.	This will reduce the amount of material going into grease traps and prevent your pipes from getting clogged. This will prevent unplanned costs.
Scrape or dry-wipe excess food and solidified grease from pots, pans, fryers, utensils, screens, and mats, then dispose of it in the trash.	By dry-wiping pots, pans, and dishware and disposing food wastes in garbage receptacles, the material will not be sent to the grease traps but instead go to the landfill.	This will reduce the amount of material going into grease traps and prevent your pipes from getting clogged. This will prevent unplanned costs.
Pour all cooking grease and liquid oil from pots, pans and fryers into a covered container for recycling. Use a permitted waste collection service or authorized rendering/recycling center or bin and keep a log.	Recycling reduces the amount of FOG discharged to the sewer.	The Food Service Establishment may be paid for the waste material, reducing the amount of waste/garbage it must pay to have it hauled away.
When recycling cooking oil, don’t overfill bins.	Overfilling recycling cooking oil bins becomes food for rodents. This becomes a rodent problem, threatens the MS4 and causes a health issue.	The business will need to close and hire a pest control company. This will prevent enforcement action and unplanned costs.
Sanitary Sewer Overflow	Immediately hire a plumber to assess the issue and obtain plumber invoice. Ensure to clean and sanitize the area.	This will prevent enforcement action.
Routinely clean kitchen exhaust system filters/hoods. Dispose of waste from hoods and filters by emptying it into mop sink or a plumbing fixtured connected to a grease trap or have the hoods professionally maintained.	If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment which eventually enters the storm drain system when it rains. Be aware that surfactants, solvents or emulsifiers are strictly prohibited from being discharged into your interceptor or the sanitary sewer system.	The business will need to hire a permitted company to pressure wash the area. This will prevent enforcement action and unplanned costs.

Use a permitted transporter to clean grease traps at least once every 90 days or more often as needed.	Grease traps must be cleaned routinely to ensure that grease accumulation does not cause the grease trap to operate poorly. Transporter must be permitted, and they must leave a city approved manifest to ensure the waste is being disposed properly.	Routine cleanings will prevent blockages of the sewer lines. If the line is blocked, it may back up into the establishment, and the business will need to close and hire a plumber to clear the blockage, clean and sanitize the area. This will prevent enforcement action and unplanned costs.
Grease traps must be operated and maintained in accordance with the manufacturer's recommendations.	Operator must ensure the proper waste stream is discharged into the grease trap and functions accordingly. Typically, mechanical grease traps have a life span of 5 years and gravity grease traps have a life span of 10 years. Grease traps tend to deteriorate over time.	Investigators may take a sample if your grease trap is observed not functioning properly. If your grease trap is discharging 400 mg/L or higher of oil and grease into the city line enforcement action will be issued. The business will need to hire a plumber and increase cleaning frequency. This will prevent enforcement action until compliance and unplanned costs. *December 2, 2023, the generator must achieve compliance with the final limit of 200 mg/L oil and grease.
Keep manifest records onsite.	Ensure to keep the white and yellow copies of waste manifests onsite and readily available upon request for 5 years. It's recommended you are present during cleanings of your grease trap. Ensure you complete the generator portion of the manifest before allowing the transportation of the waste.	This will prevent enforcement action and unplanned costs.
Display the appropriate "3 P's" signs or posters prominently in the restrooms.	Disposable wipes are not disposable when flushed in the toilet and will cause blockages. Only flush the 3 P's: Pee, Poo, Toilet Paper.	The business will need to close and hire a plumber. This will prevent enforcement action and unplanned costs.

Fats	Oil	Grease
Fats typically come from meat and dairy sources but can also come from plant sources, such as nut butters. It is usually in solid form at room temperature and can be thrown directly into the trash. Placing these foods in the garbage disposal only reduces the size of the food, not the likelihood of creating a clog. If you're not sure if something has fat in it, check the nutrition label.	Oil comes from plant sources such as vegetable oil, canola oil, olive oil, corn oil, etc. It may be used as a topping on food, such as salads or sandwiches or used to cook food, such as deep frying. It remains liquid at room temperature. Used oil should be poured into a can or jar before disposal. If it is poured down the drain, oil can coat pipes and get into any nooks and crannies, creating a slick surface that makes it easier for fats and grease to stick to it.	Grease occurs when fats from food melt under heat such as frying, boiling, and baking, etc. Grease is deceptive because it is a liquid after cooking, but eventually cools into a solid. Pouring it down the drain means that at some point it will cool on the pipes in the collection system, harden, and then start a clog.
Examples of Fats	Examples of Oils	Examples of Grease
Meat Trimmings, Uncooked Poultry Skin, Milk, Cheeses, Ice Cream, Peanut Butter, Butter Shortening / Lard	Salad Dressing Cooking Oils: Vegetable Oil, Canola Oil, Olive Oil, Corn Oil Condiments Sauces	Cooked/Melted Fat from Meat, Bacon, Sausage, Duck, etc. Skin from Boiled Poultry Gravy Mayonnaise

