

Kitchen Best Management Practices

- Prevent grease buildups from blocking sewer lines
- Stop sewer overflows into streets and storm drains
- Save money spent on costly cleanups of sewage spill
- Protect the quality of our water

- Employee Training:** New employees shall be trained on grease control procedures. Other employees should be provided with quarterly refresher training. Training shall be documented.
- Posted Notice:** The Kitchen Best Management Practices shall be posted above the three compartment sink. "No Grease" signs shall be posted at drains that are not attached to the grease trap/interceptor.
- Drain Screens:** All kitchen drains are required to have drain screens to prevent solids from entering drainage pipes.
- Cooking Grease:** All liquid fats, oils, and grease (FOG) shall be poured in a grease recycling container, which shall be properly maintained in good working order.
- Food Scraps:** Scrape and wipe plates, pots, pans, fryers, utensils, screens, and mats into garbage container prior to washing.
- Dishes and Pans:** Prewash dishes and pans in cold water before putting them in the dishwasher.
- Hood Cleaning:** Hood cleaning waste shall be disposed of by recycling, offsite disposal, or through the grease trap/interceptor.
- Grease Removal:** Exterior grease interceptors shall be cleaned at least quarterly. Interior grease traps shall be cleaned at least once per month. Cleaning records for each grease trap/interceptor for the previous 12 months shall be maintained on site and available for inspection.