**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:**
Scraper 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.

Please review Metropolitan Sewer District (MSD) Rules and Regulations Sections 1502.1 B(6), 1503.1, 1503.2 C, and 1503.2 E. Copies of MSD Rules and Regulations are available at www.msdgc.org.