

Kitchen Best Management Practices (BMPs) for Fats, Oils & Grease (FOG)

The best way to stop FOG from building up in sewer lines is to prevent it from entering your drains, by using 'Kitchen Best Management Practices'. The most common Kitchen BMPs are shown below.

Kitchen BMP	Reason For	Benefits to Food Service Establishment
<p>Train employees in the proper use of kitchen BMPs, including the proper methods of FOG disposal. Provide frequent refresher training as well.</p>	<p>Employees are more willing to support an effort if they understand the importance of implementing BMPs to prevent sewer spills.</p>	<p>Subsequent benefits of BMPs will have a better chance of being implemented.</p>
<p>Display the appropriate "No Grease" signs or posters prominently in the workplace.</p>	<p>Signs serve as a constant reminder for employees working in kitchens.</p>	<p>These reminders will help minimize grease discharge to the interceptors and reduce the cost of cleaning and disposal.</p>
<p>Install screens on all kitchen drains. Consider openings that are not more than 3/16 inch. Screens should be removable for frequent cleaning.</p>	<p>Drain screens prevent food particles containing FOG from entering the sewer system and causing blockages.</p>	<p>Drain screens will reduce the amount of material going to grease interceptors. As a result, grease interceptors will require less frequent cleaning, thus reducing maintenance costs.</p>
<p>Hot water over 140°F from cooking or cleaning operations should not be put down a drain that is connected to a grease interceptor.</p>	<p>Temperatures in excess of 140°F will dissolve grease, which may re-congeal or solidify in the sewer collection system as the water cools down in temperature.</p>	<p>Using water less than 140°F where applicable will reduce gas or electric energy costs for heating the water. It also helps prevent FOG pass through in grease interceptors.</p>
<p>When transporting used FOG, do not overfill containers and cover containers with lids.</p>	<p>If containers are too full or lack covers, the FOG may spill over.</p>	<p>Adequately sized and covered grease receptacles will prevent FOG drips and spills.</p>
<p>Pour all cooking grease (yellow grease) and liquid oil from pots, pans and fryers into a covered grease container for recycling. Use a permitted waste collection company or authorized rendering/recycling facility and maintain a log of all offsite disposal of FOG.</p>	<p>Recycling reduces the amount of FOG discharged to the sewer system.</p>	<p>The Food Service Establishment may be paid for the waste material as opposed to having to pay for the waste to be disposed of, therefore, reducing the amount of offsite waste disposal costs.</p>

Kitchen BMP	Reason For	Benefits to Food Service Establishment
<p>Scrape or dry-wipe excess food and solidified grease from pots, pans, fryers, utensils, screens and mats, then dispose of the grease in the trash or recycling container.</p>	<p>By dry-wiping pots, pans and dishware, and disposing food wastes in trash or recycling containers, the material will not be sent to the grease interceptor.</p>	<p>Dry-wiping reduces the amount of material going to grease interceptors, which in turn require less frequent cleaning and reduces maintenance costs.</p>
<p>Clean all mats and dispose of mop water through a utility sink that is connected to a grease interceptor. Allow the dirty mop water to cool down below 140°F if it is still hot.</p>	<p>Disposing of grease-laden floor mop water through a grease interceptor prevents FOG from entering sewer system directly without treatment.</p>	<p>Placing greasy mop water in utility sink connected to grease interceptor prevents untreated FOG from entering the sewer system directly, which reduces the FSE costs if sewer blockages occur.</p>
<p>Dispose of food waste by recycling or placing in trash receptacle.</p>	<p>Some recyclers will take food waste for animal feed. In the absence of such recyclers, food waste can be disposed of as solid waste in landfills.</p>	<p>Recycling of food waste will reduce the cost of solid waste disposal as well as reduce the frequency of cleaning grease interceptors, thereby reducing maintenance costs. Remember – food wastes are biodegradable and may also be composted.</p>
<p>Wipe up spills before using water to flush down the drain.</p>	<p>Wiping up spills prevents the FOG from going to the grease interceptor.</p>	<p>Wiping up spills reduces the amount of material going to grease interceptors, which in turn require less frequent cleaning and reduces maintenance costs.</p>
<p>Use 'Spill Kits'. Make your own spill kit with absorbent pads or kitty litter. Keep the spill kits well-marked and accessible for cleaning spills. Dispose of used absorbent and kitty litter in the trash. Designate a key employee on each shift to monitor cleanup and restock the kits.</p>	<p>Absorbent materials can serve as an effective agent to absorb grease and oil.</p>	<p>Spill kits will reduce the amount of FOG going to the grease interceptor, which in turn require less frequent cleaning and reduces maintenance costs.</p>
<p>Routinely clean kitchen exhaust system filters/hoods. Dispose of waste from filters and hoods by emptying into trash, if possible; or have the hoods professionally maintained.</p>	<p>If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm sewer system when it rains.</p>	<p>The discharge of FOG to the storm drain system will degrade water quality of nearby streams. In addition, it may be a violation of local water quality regulations, which could result in penalties or fines.</p>
<p>Do not introduce enzymes, emulsifying agents or bacteria to grease interceptors or drains.</p>	<p>While enzymes, emulsifiers and bacteria break down grease at the chemical addition point, FOG tends to re-emulsify/solidify downstream in the sewer pipe and may cause blockages.</p>	<p>Blockages of sewer lines due to FOG are costly to clean and maintain and costs could be passed on to the FSEs, thereby increasing maintenance costs.</p>