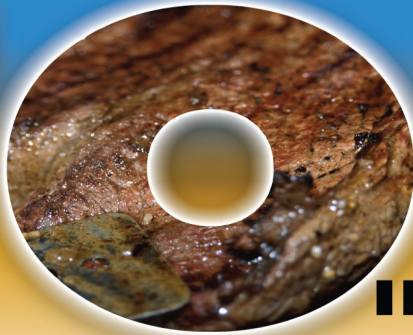




FATS



ILS



REASE

Kitchen Best Management Practices (BMPs)

To Do	Why	Benefits
Train employees	Employees help eliminate grease blockages and sewer spills.	Avoid sewer blockage, fines and environmental issues.
Display “No Grease” information in the workplace.	Reminds employees to reduce fog in the kitchen.	Minimize grease discharge; reduce cleaning and disposal costs.
Scrape or dry-wipe excess food and grease from cookware; dispose in trash.	Keeps grease out of traps and interceptors.	Reduce cleaning frequency and maintenance costs.
Install removable screens on all kitchen drains.	Prevents food from clogging the sewer system.	Reduce grease and food in traps and interceptors.
Keep hot water to drains less than 140° F.	Hot water dissolves grease and pushes it into the sewer pipes.	Reduce costs to heat water; prevent FOG “pass through” in grease interceptors.
Don’t overfill FOG containers.	Prevents slippery FOG spills.	Employee safety.
Pour used grease and oil into covered container.	Reduces amount of grease discharged to sewer.	Reduce grease waste and garbage fees.
Use Spill Kits.	Absorb spilled grease and oil.	Reduce material in grease traps and interceptors.
Routinely clean kitchen exhaust system filters/hoods.	FOG in kitchen exhaust can accumulate on the roof and enter the storm sewer when it rains.	Protect local waterways. Avoid penalties or fines for polluting water.