

Best Management Practices

All Food Service Establishments must implement Best Management Practices (BMPs) as outlined below.

- 1.** Scrape plates, utensils, pots and pans prior to washing and dispose of the waste into the trash or food waste recycling container, if applicable. *Do not dispose of free liquids in the trash.*
- 2.** Do not pour or scrape or otherwise dispose of fats, oils, or grease into the sink or drains.
- 3.** Collect fryer oil and store in barrels for recycling.
- 4.** Dump mop water only to drains connected to your grease treatment system.
- 5.** Use absorbents to soak up spills containing fats, oils, and grease (FOG).
- 6.** Use strainers on sinks and floor drains to prevent solid material from entering the sewer.
- 7.** Post **“NO GREASE”** signs near sinks and drains.
- 8.** If you have a mechanical flow-based grease interceptor, empty the container *before* it becomes full.
- 9.** Provide your employees with the proper equipment for cleaning your flow-based grease interceptor.
- 10.** Wastewater generated from duct/range filter cleaning must be routed through the grease abatement system.
- 11.** Train all kitchen staff in best management practices for grease disposal and the impacts of grease accumulation in the sewer.
- 12.** Provide regular refresher training/discussion for proper disposal of fats, oils, and grease for all employees.
- 13.** Inspect grease abatement devices/interceptors after pumping to ensure adequate cleaning was performed.

Food Service Establishments shall prominently display this list of Kitchen Best Management Practices in food preparation areas.

