

BEST MANAGEMENT PRACTICES FOR Restaurant FATS OILS AND GREASE

Grease Control Best Management Practices (BMPs) will reduce the amount of fats, oils, and grease (FOG), which enter the sewer system from your food service facility.

High oil and grease concentrations can be lowered by minimizing the amount of food being discharged down all drains (including those attached to two or three compartment sinks and automatic dishwashers). The least expensive alternative that can be used in reducing grease in the sewer is improved kitchen management practices.

The following are examples of BMPs that will reduce the amount of grease entering the sewer system from your food service facility. It also gives examples of harmful practices that you should avoid because they increase the amount of grease entering the sewer system.

- NEVER empty waste from a deep fryer into a floor drain
- Scrape or wipe fat, oil, grease, and other food residue from cookware, utensils, etc. before washing or placing in dishwashing machine
- Use paper towels to wipe down work areas
- Use food grade paper to soak up oil and grease under fryer baskets
- Use kitty litter to absorb spills – sweep and dispose in trash
- Collect and empty grill scrapings & fryer vat grease in grease recycling container
- Do not put food or liquid food, including dairy products, milk shake syrups, batters and gravy down the drain
- Empty grease containers before they are completely full to avoid spilling
- Use detergents, not soaps (soap contains oil)
- Use strainers designed for the sinks in your facility to capture as much of the solid material as possible
- Use garbage grinders as sparingly as possible. Food particles that can pass through the grinder may be trapped in the grease trap, and will require expensive maintenance. Those that do not get trapped will pass through the sewer collection system, where they may cause a blockage, and/or may result in fees assessed to your facility

Following these simple guidelines along with having a correctly sized and properly functioning grease trap will reduce the amount of FOG discharged to the sewer system.

**If you are not sure about a practice, please call
Director of Utilities Joe Kubala at (303) 823-6622 Ext. 42**

