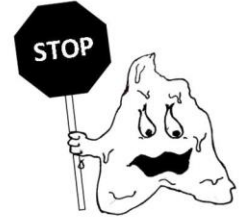




Best Management Practices for Fats, Oils and Grease Control



All Food Service Establishments (FSEs) shall implement best management practices in accordance with the requirements and guidelines established by the city under its FOG control program in an effort to minimize the discharge of FOG to the sewer system. If your facility has a grease trap or interceptor, BMPs may even reduce the cleaning frequency of these devices.

All FSEs shall be required, at a minimum, to comply with the following best management practices, when applicable:

- Installation of drain screens. Drain screens shall be installed on all drainage pipes, including floor drains, in food preparation, dishwashing, and mop sink areas.
- Segregation and collection of yellow grease. All yellow grease shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil and all manifests and paperwork shall be available for inspection by the city.
- Disposal of food waste. All food waste shall be disposed of directly into the trash or garbage, and not into sinks. Double-bagging food wastes that have the potential to leak in trash bins is highly recommended.
- Maintenance of kitchen exhaust filters. Kitchen exhaust filters shall be cleaned as frequently as necessary to be maintained in good operating condition. The wastewater generated from cleaning kitchen exhaust filters, floor mats and kitchen equipment shall be disposed of in compliance with these regulations.
- Employee training. At the time of hiring and at least annually employees of the FSE shall be trained by ownership/management or permittee on the following subjects:
 - How to “dry wipe/scrape” pots, pans, dishware, utensils, equipment and work areas into containers, such as trash cans or bins, before washing to remove FOG;
 - How to properly dispose of garbage, food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors;
 - The location and use of absorption products to clean under fryer baskets and other locations where FOG may be spilled or dripped;
 - How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling/splashing.

Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by the Director or designee. Training records shall be retained for a minimum of three (3) years. The back of this form may be used to document employee training.

