Best Management Practices for Fats, Oils and Grease (FOG's)

BEST MANAGEMENT PRACTICE	EXPLANATION
Do not discharge fats, oils, and grease into the sanitary sewer.	Grease can solidify and trap other solid particles to completely plug the wastewater collection system.
Do not discharge caustics, acids, solvents, or other emulsifying agents.	Though emulsifying agents can dissolve solidified grease, the grease can re-congeal further downstream
Clean under sink grease traps weekly.	Due to their smaller size, grease traps tend to fill to capacity more quickly than grease interceptors.
Clean grease interceptors routinely.	Once a grease interceptor reaches capacity, it loses efficiency, sending grease downstream.
Make sure any cleaning or maintenance performed on the grease retention devices is done correctly. Inspect your interceptor after it has been cleaned. Witness grease trap cleaning by employees.	Experience with cleaning processes will help management recognize what proper cleaning looks like.
Keep a maintenance log. Record date, amount of grease removed, who cleaned the device, etc	Maintenance logs are suggested for all businesses with grease retention devices.
Train kitchen staff (not to pour grease down drains, conservative use of FOG in food prep, disposal of materials in garbage not drain, etc).	People are more willing to support an effort if they understand the basis for it. Less FOG entering the system results in reduced maintenance costs and fewer problems with blockages and reduced capacity.
Post "No Grease" signs above the sinks.	Signs provide a constant reminder of this important Best Management Practice.
Water temperature at or below 140°F.	Temperatures in excess of 140°F will liquefy grease, but the grease will re-congeal and cause blockages further downstream in the sanitary sewer system as the water cools.
Dry wipe pots, pans, and dishware with paper towels or scrapers	Dry wiping will reduce the grease loading in the system. This will reduce cleaning frequency and maintenance costs for grease removal devices.
Use disposable high temperature pan liners.	Liners can reduce or eliminate the discharge of grease and food from the cleaning of pots and pans.

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Proper food waste disposal, food goes in the trash, not down the drain.	Food particles in the pipes will fill the grease retention device faster and increase the likelihood of blockages.
Make sure all drain screens are installed. Train employees to dispose of the captured materials in the garbage, NOT down the drain.	Food particles in the pipes will fill the grease retention device faster and increase the likelihood of blockages.
Skim or filter fryer grease daily and change the oil only when necessary. Test kits for fryer oil can be purchased.	Oil will need to be changed less frequently.
Collect waste fryer grease, grill grease, and cooking oils for recycling. Contact a grease recycler to properly dispose of the collected grease.	These actions reduce grease loading on grease removal devices and the sewer. The food service establishment may be paid for the waste material and will reduce the amount of garbage it must pay to have hauled away.
Locate grease storage away from storm drain catch basins.	Storing grease far from storm drains minimizes the chance that any spills will reach the storm drainage system.
Use absorbent pads or other material to clean up spilled material. Dispose of the materials in the garbage.	FOG should never be washed down the drain.
Scrape and sweep up spills before using water for clean-up.	Dry cleaning helps to minimize the amount of FOG entering the drain.
Make sure that mop water and mat cleaning water is discharged to a mop sink connected to the grease retention device.	It is important to collect the grease that winds up on the floors and tracked through the restaurant.
Routinely clean kitchen exhaust system filters. Clean them in a sink connected to the grease retention device.	Grease and oil can escape through the kitchen exhaust system. It will then accumulate on the roof of the establishment and eventually enter the storm drain when it rains.
Do not drain the dishwasher to the grease retention device.	The high temperature of the water and the unutilized detergents will flush grease further downstream.