



Best Management Practices for Fats, Oils, and Grease in Kitchen Operations

Fats, oils and grease (FOG) can have negative impacts on wastewater collection and treatment systems. Most wastewater collection system blockages can be traced to FOG. Blockages in the wastewater collection system are serious, causing sewage spills, manhole overflows, or sewage backups in homes and businesses.

Use these practices to avoid costly repairs and frustration:

- “Dry wipe” pots, pans, and dishware prior to dishwashing.
 - *This helps grease from going to grease traps and interceptors, which will require less frequent cleaning, reducing your costs for cleaning.*
- Use screens in your sinks to catch food waste
 - *Reduces food waste that falls to the bottom of your grease interceptor as solids will help require less frequent cleaning*
- Use screens in your floor drains to catch food waste
 - Sweep all food debris from the floor and dispose in trash before washdown.
 - *Reduces food waste that falls to the bottom of your grease interceptor as solids.*
- Do not dump yellow grease (oil from fryers) down your sink or floor drain
 - *Recycle used cooking oil. This reduces the amount of floating oil in your grease interceptor and will help require less frequent cleaning.*
- Use absorbent pads to clean up spills and leaks before washing your floors. Pay extra attention to the floor beneath fryers.
- Train new employees on the Best Management Practices and review regularly with other employees
- Adhere to your pumping schedule for your grease interceptor

Remember, FOG isn't just cooking grease. Do not put the following items down your drain:

- Bacon grease
- Lard
- Butter/margarine
- Gravy
- Dairy products
- Food scraps from meat
- Mayonnaise
- Salad dressing
- Ice cream