Food Service Establishments

Best Management Practices (BMPs) for a Fats, Oil & Grease (FOG) Control Program

Conduct Employee Trainings
The most important thing you can do is make sure that all employees are trained. Educate your employees about proper FOG disposal

Maintain Grease Removal Devices
Have grease interceptors regularly serviced. Make sure to record the information on your Interceptor Log Sheet. Keep the log sheets for 3 years.

Wipe/Scrape Before Washing
Wipe or scrape pots, pans, dishware and work areas into trash to remove FOG and food residues. Investing in a good scraper is very important and you might even get cleaner dishes.

Recycle Used Cooking Oil
Collect and store used cooking oil in a barrel or bin. Use a licensed renderer for recycled FOG disposal.

Protect Drains from Spills
When a FOG-related spill occurs, block off any sink or floor drain. Clean up the spill with an absorbent material like cat litter or absorbent sweep. Put absorbed materials in plastic bags before placing in the trash.

Prevent Overflows
Keep overflows from entering the storm drain. Create a barrier using dirt, cat litter or other absorbent material. If an overflow occurs, call the Water Resources Division immediately.

Install Signage
Post signs near sinks and dishwashers.

Use Mild Water Temperatures
When washing dishes, mild water temperatures are preferred because hot water melts FOG and carries it down the drain. When the grease cools, the pipes clog causing sewer back-ups.

Install Drain Screens
Install drain screens in all drains (food sinks, floors, mop sinks and hand sinks) to capture scraps and other solid materials.

Clean Hood Filters
Clean exhaust filters in sinks (not outside). This stops pollutants from entering the storm drains.

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