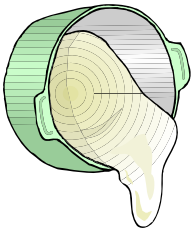
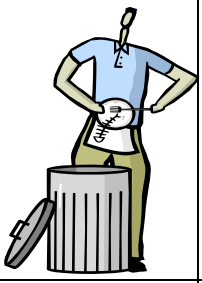
OLIVENHAIN
Municipal Water District

Kitchen Best Management Practices (BMPs) for Fats, Oils, and Grease (FOG)

The best way to stop FOG from building up in sewer lines is to prevent it from entering your drains by using these Kitchen Best Management Practices. The most common Kitchen BMPs are listed below.

Kitchen BMP	Reason	Benefit to Food Service Establishment
Train employees in kitchen BMPs, including the proper methods of FOG disposal. Provide frequent refresher training as well. 	Employees are more willing to support an effort if they understand the importance of implementing BMPs to prevent sewer spills.	Subsequent benefits of BMPs will have a better chance of being implemented.
Display the appropriate "No Grease" signs or posters prominently in the workplace. 	Signs serve as a constant reminder for employees working in kitchens.	These reminders will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal.
Install screens on all kitchen drains. Consider openings that are not more than 3/16 inch. Screens should be removable for frequent cleaning. 	Drain screens prevent food particles containing FOG from entering into the sewer system and causing sewer blockages.	This will reduce the amount of material going to grease traps and interceptors. As a result, grease traps and interceptors will require less frequent cleaning, thus reducing maintenance costs.
Hot water over 140°F from cooking or cleaning operations should not be put down a drain that is connected to a grease trap or grease interceptor. 	Temperatures in excess of 140°F will dissolve grease, which may re-congeal or solidify in the sanitary sewer collection system as the water cools down in temperature.	Using water less than 140°F where applicable will reduce gas or electric costs for heating the water. This will also help prevent FOG "pass through" in grease interceptors.
Kitchen BMP	Reason	Benefit to Food

		Service Establishment
When transporting used FOG, use covers and don't overfill containers. 	If containers are overfilled or need covers, the FOG may spill over.	This will prevent FOG drips and spills.
Pour all cooking grease (yellow grease) and liquid oil from pots, pans, and fryers into a covered grease container for recycling. Use a permitted waste collection service or authorized rendering/recycling center and keep a log. 	Recycling reduces the amount of FOG discharged to the sewer. There are several waste oil facilities throughout Southern California.	The Food Service Establishment may be paid for the waste material, reducing the amount of waste/garbage it must pay to have it hauled away.
Scrape or dry-wipe excess food and solidified grease from pots, pans, fryers, utensils, screens, and mats, then dispose of it in the trash. 	By dry-wiping pots, pans, and dishware and disposing food waste in garbage receptacles, the material will not be sent to the grease traps and interceptors, but instead go to the landfill.	This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning, thereby reducing maintenance costs.
Dispose of food waste by recycling and/or solid waste removal. 	Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers.	Recycling of food waste will reduce the cost of solid waste disposal. Solid waste disposal of food waste will recue the frequency and cost of grease trap and interceptor cleaning.
Use "spill kits"— make your own spill kits with absorbent material such as absorbent pads or kitty litter. Keep them well-marked and accessible for cleaning spills. Dispose of used absorbent in the trash. Designate a key employee on each shift to monitor cleanup and restock the kits. 	Absorbent materials can serve as an effective agent to absorb grease and oil.	This will reduce the amount of material going to the grease traps and interceptors, which will require less frequent cleaning, reducing maintenance costs.
Routinely clean kitchen exhaust system filters/hoods. Dispose of waste from hoods and filters by emptying into a drain connected to a grease interceptor if you have one, or have the hoods professionally maintained. 	If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.	The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams. In addition, it is a violation of water quality regulations, which might result in penalties or fines.