Best Management Practices (BMP's)

(1) Do not pour, scrape, or otherwise dispose of fats, oils, and grease into sinks or drains.

(2) Scrape pots and pans prior to washing them.

(3) Collect fryer oil and store in barrels for recycling.

(4) Dump mop water only to drains connected to your grease abatement system.

(5) Use absorbents to soak up spills containing fats, oils, and grease.

(6) Do not put food (including liquid food) including milk shake syrups, batters, and gravy down the drain.

(7) Use strainers on sinks and floor drains to prevent solid material from entering the sewer.

(8) Post “NO GREASE” signs near sinks and drains.

(9) Empty the collection pan on automatic grease recovery devices before it becomes full.

(10) Provide employees with the proper equipment for cleaning your grease trap or grease recovery device.

(11) Direct wastewater generated from duct/range filter cleaning through the grease abatement system.

(12) Train all kitchen staff in best management practices for grease disposal and the impacts of grease accumulation in the sewer.

(13) Provide regular refresher training/discussion for proper disposal of fats, oils, and grease for all employees.

(14) Inspect grease abatement devices/interceptors after pumping to ensure adequate cleaning.