



BEST MANAGEMENT PRACTICES

The required maintenance frequency for grease interceptor/collector devices depends greatly on the amount of Fats Oil and Grease a facility generates as well as any best management practices (BMPs) that the establishment implements to reduce the FOG discharged into its sanitary sewer system.

In many cases, an establishment that implements BMPs will realize financial benefit through a reduction in their required grease interceptor and trap maintenance frequency. Proper design, installation, and maintenance procedures are critical for these devices to control and capture the FOG. For example, Interceptor/collector devices must be designed and sized appropriately to allow FOG to cool and separate in a non-turbulent environment.

Food Service Establishments must be diligent in having their interceptor/ collector devices serviced at regular intervals.

1. **“DRY WIPE”** all pots, pans, plates and other dishware prior to dishwashing. Kitchen cooking utensils should be dry wiped with disposable paper or cloth material and disposed in garbage receptacle before washing. The method of cleaning plates, as tables are cleaned, needs to be changed so that plates are dry wiped into garbage receptacles, instead of grease wastes being washed into the sewer system.
2. Water Temperature for dishwasher should be 140°F or less. Temperatures in excess of 140°F will dissolve grease but it will re-congeal or solidify in sewer collection system.
3. Train kitchen staff and other employees that grease control is important and inform them how they can help ensure Best Management Practices are implemented.

Grease Interceptors (underground containment tank usually from 250 gal to 1,000 gal capacity)

1. Know where grease interceptor is located and witness cleaning/maintenance activities to ensure it is operating properly.
2. At a Minimum, have the grease interceptor cleaned or “pumped out” quarterly or every 90 days. For some larger facilities or those that generate a lot of grease the grease interceptor should be cleaned monthly. **KEEP RECORDS OF CLEANING – Date, Time, Hauler or Company that cleaned, volume removed.**

GREASE CONTROL – BEST MANAGEMENT PRACTICES

Fats, oils, and greases from restaurant facilities can have a negative impact on the wastewater collection and treatment system. By following these best management practices you will help prevent blockages in your plumbing system, prevent impacts to other wastewater customers, and decrease the potential for your facility to be out of compliance with fats, oils, and greases regulations. Also, refer to your Grease Management Permit.

1. **“DRY WIPE”** all pots, pans, plates and other dishware prior to dishwashing. Kitchen cooking utensils should be dry wiped with disposable paper or cloth material and disposed in garbage receptacle before washing. The method of cleaning plates, as tables are cleaned, needs to be changed so that plates are dry wiped into garbage receptacles, instead of grease wastes being washed into the sewer system.
2. Recycle waste cooking oil.
3. Post **“NO GREASE”** signs above sinks and on front of dishwashers.
4. Water Temperature for dishwasher should be 140°F or less. Temperatures in excess of 140°F will dissolve grease but it will re-congeal or solidify in sewer collection system.
5. Use minimum amount of detergent for dishwashing. Detergent surfactants can have negative impact on grease control, and this again will save you money.
6. Remove all garbage disposal units connected to sinks or other connections to the sewer. Sink garbage grinders or disposal systems will contribute grease discharge to sewer. Food waste should be recycled or disposed in solid waste garbage receptacle.
7. “Dry” cleaning of kitchen floors instead of wash down of floors. Sweeping or using minimal amount of cleaner and water with mop will also save you money.
8. Train kitchen staff and other employees that grease control is important and inform them how they can help ensure Best Management Practices are implemented.

For Grease Control Equipment:

Grease Interceptors (underground containment tank usually from 250 gal to 1,000 gal capacity)

1. Know where grease interceptor is located and witness cleaning/maintenance activities to ensure it is operating properly.
2. At a Minimum, have the grease interceptor cleaned or “pumped out” quarterly or every 90 days. For some larger facilities or those that generate a lot of grease the grease interceptor should be cleaned monthly. **KEEP RECORDS OF CLEANING – Date, Time, Hauler or Company that cleaned, volume removed.**

Grease Traps (under the sink units with container capacities of 5 gal to 50 gal)

1. Clean undersink Grease Traps Weekly. Dispose in recycle container or approved receptacle. If grease traps are more than 50% full when cleaned weekly, then cleaning frequency needs to be increased. **KEEP RECORDS OF CLEANING – Date, Time, Volume removed, person who cleaned the trap, and location grease was disposed.**