

## 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.