



## **Fats Oils and Grease (FOG) Waste Discharge Program Kitchen Best Management Practices (BMPs)**

All Food Service Establishments (FSEs) shall implement the following BMPs in its operation to minimize the discharge of FOG to the sewer system and in accordance with the requirements and guidelines established by the City by Ordinance 10-01. BMPs include but are not limited to the following:

1. Installation of drain screens: Drain screens shall be installed on all drainage pipes in food preparation and kitchen areas.
2. Segregation and collection of waste cooking oil: All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved recycling facility must be used for disposal of waste cooking oil.
3. Disposal of food waste: All food waste shall be disposed of directly into the trash or garbage, and not in sinks or toilets.
4. Food grinders: All employees shall not pour, dispose, or place any food product, prepared or unprepared, containing FOG materials into a sink equipped with a food grinder.
5. Employee training: Employees of FSEs shall be trained within 180 days of the effective date of this Article by ownership/management, and twice each calendar year thereafter, on the following subjects:
  - a. How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease.
  - b. How to properly dispose of food waste and solids prior to disposal in trash bins or containers to prevent leaking and odors.
  - c. The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped.
  - d. How to properly dispose of grease or oils from cooking equipments into a grease receptacle such as a barrel or drum without spilling.
  - e. Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices reviewed.
  - f. Training records shall be available for review at any reasonable time by the City.
6. Maintenance of kitchen exhaust filters: Filters shall be cleaned as frequently as necessary to be maintained in good operating condition. The wastewater generated from cleaning the exhaust filter shall be disposed of properly.
7. Kitchen signage: Best management and waste minimization practices shall be posted conspicuously in the food preparation and dishwashing areas at all times.

8. Maintenance of floor mats and kitchen appliances: The wastewater generated from floor mats or kitchen appliance washing operations must be disposed of properly.