

FOG Best Management Practices

Wipe/Scrape before Washing

Wipe or scrape food residue into the trash from pots, pans, dishware, and work areas before washing.

Dispose of Food Directly into the Trash

By disposing of excess food and scraps into the trash it will keep your grease removal device functioning properly and minimize the amount of TSS and BOD entering the sewer system.

Conduct Employee Trainings

Ensure to educate your employees about proper disposal of fats, oils, and grease.

Clean Hood Filters & Mats

Clean exhaust filters and kitchen mats in sinks (not outside). This stops pollutants from entering the storm drains.

Recycle Used Cooking Oil

Collect and store used cooking oil in a barrel or bin. Use an approved grease hauler for FOG disposal.

Protect Drains from Spills

When an oily, greasy spill occurs, block off any sink or floor drain. Clean up the spill with an absorbent material like cat litter or absorbent sweep. Put absorbed material in the trash.

Install Drain Screens

Install drain screens in all drains (food sinks, floors, mop sinks, and hand sinks) to capture scraps and other solid materials. Ensure that the materials are disposed of in the TRASH.

Install Signage

Post signs near sinks and dishwashers.

[Link to More Signage](#)

Maintain Grease Removal Devices

Insure that you know the cleaning requirements for the grease removal equipment you have and ensure that your equipment is maintained on those schedules.

Keep Accurate Records

Make sure to have your YSD Grease Cleaning Record Form filled out each time the trap or interceptor is cleaned or serviced