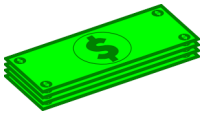
FACT SHEET

Best Management Practices (BMPs) for Fats, Oils, and Grease (FOG)

CITY CORP
RUSSELLVILLE WATER & SEWER

The best way to prevent sewer stoppages from FOG is to use "Best Management Practices." The most common BMPs for Food Service Establishments are listed below.

BMP	Reason For	Benefit
Train the employees on Best Management Practices (BMPs) including the proper methods of FOG disposal. Provide refresher trainings regularly. TRAINING	Employees are more willing to support an effort if they understand the importance of implementing BMPs to prevent sewer spills.	Subsequent benefits of BMPs will have a better chance of being implemented.
Display the appropriate "No Grease" signs or posters prominently. 	Signs serve as a constant reminder for employees working in kitchens.	These reminders will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal.
 Install screens on all kitchen drains. Screens should be removable for easy cleaning. The holes should be less than 3/16".	Drain screens prevent food particles containing FOG from entering into the sewer system and causing sewer blockages.	This will reduce the amount of material going to grease traps and interceptors. As a result grease traps and interceptors will require less frequent cleaning, thus reducing maintenance costs.
Scrape or dry-wipe excess food and solidified grease from pots, pans, fryers, utensils, screens and mats, then dispose of it in the trash. 	By dry-wiping pots, pans and dishware and disposing food wastes in garbage receptacles, the material will not be sent to the grease traps and interceptors, but instead go to the landfill.	This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning, thereby reducing maintenance cost.
 Dispose of food waste by recycling and/or solid waste removal.	Some recyclers will take food waste for animal feed in the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers.	Recycling of food waste will reduce the cost of solid waste disposal. Solid waste disposal of FOG will reduce the frequency and cost of grease trap and interceptor cleaning.
Hot water over 140°F from cooking or cleaning should not be put down a drain that is connected to a grease trap or interceptor.	Temperatures in excess of 140°F will dissolve grease which may re-congeal or solidify in the wastewater collection system as the water-cools down in temperature.	Using water less than 140°F where applicable will reduce gas or electric energy costs for heating the water. This will also prevent FOG "pass through" in grease interceptors.

BMP	Reason For	Benefit
When transporting used FOG, don't overfill containers and use covers. 	If containers are overfull or lack covers, the FOG may spill over.	This will prevent FOG drips and spills.
Pour all cooking grease (yellow grease) and liquid oil from pots, pans, and fryers into a covered grease container for recycling. Use a permitted waste collection service or authorized rendering/recycling center and keep a log.	Recycling reduces the amount of FOG discharged to the sewer. There are some places in Arkansas that recycle the grease (reference the waste hauler and recycler sheet).	Sometimes, some organizations will pay for yellow grease. 
Use "Spill Kits" - make your own spill kits with absorbent material such as absorbent pads or kitty litter. Keep them well-marked and accessible for cleaning spills. Dispose of used absorbent in the trash. Designate a key employee on each shift to monitor cleanup and restock kits.	Absorbent materials can serve as effective agent to absorb grease and oil. 	Keeping grease off the floor will help prevent slips and falls. This can also prevent grease from going down the drain and into traps and interceptors, which will require less frequent cleaning, reducing maintenance costs.
Routinely clean kitchen exhaust system filters/hoods. Dispose of waste from hoods and filters by emptying it into a drain connected to grease interceptors if you have one, or have the hoods professionally maintained.	If grease and oil escape through the kitchen exhaust system, it accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.	The discharge of grease and oil to the storm drain system will degrade the water quality of the receiving streams.