



## **Best Management Practices for Fats, Oils, and Grease Management**

**Definition:** Best Management Practices (BMPs) are routine procedures or practices for business owners and employees to manage food waste and Fats, Oils and Grease (FOG) in an efficient manner. Establishments that implement BMPs effectively may realize financial benefit through a reduction in the frequency of required grease interceptor and grease trap cleaning and maintenance.

**Additional Benefits:** Prevents blockages in the sanitary sewer system; which can lead to overflows.

Prevents FOG from entering streams and rivers through the storm drain system.

### **BMP #1 Awareness**

Train all employees, with an emphasis on kitchen staff, about how they can help implement BMPs for FOG. For the best result, help employees understand the basis and importance for implementing BMPs.

### **BMP #2 Post Educational Signs above Sinks and on Dishwashers**

Signs are a great way to remind staff how to properly dispose of FOG which will reduce the amount of residue that ends up in the grease trap or grease interceptor. (e.g. "NO GREASE" signs, BMP's, company policies)

### **BMP #3 When Allowed by DOH\*, Use Water Temperatures Less Than 140 °F for Washing Dishes**

Train employees to use water less than 140 °F in all sinks; especially the pre-rinse sink. Water that is not extremely hot helps grease separate in the grease trap or grease interceptor, rather than in the downstream sewer line, and may help reduce energy costs for heating the water. \* DOH - Department of Health

### **BMP #4 Dry Wipe Pots, Pans, and Dishes Prior to Washing**

Scrape food waste and FOG into the garbage using a disposable towel or spatula prior to washing and/or rinsing. Dry wiping reduces the amount of FOG and food particles (also known as solids) that enter the grease trap or grease interceptor; thus reducing the maintenance frequency.

### **BMP #5 Recycle or Dispose of Fats, Oils, and Grease (FOG) Properly**

Save FOG for recycling in sealed, heat-tolerable containers. Never pour FOG into sinks, toilets, floor drains, or storm drains. FOG that cannot be recycled and are liquid should be mixed with an absorbent material such as coffee grounds, saw dust or cat litter, then the material can be placed in an airtight container (to prevent leakage), cooled, then disposed of in the trash. Large-scale FOG producers, such as restaurants, can typically recycle their used cooking oil for profit. The City maintains a Company Directory of waste oil pumpers and recyclers that serve this area. (Email [environmental@wallawallawa.gov](mailto:environmental@wallawallawa.gov) to obtain a copy of the directory).

### **BMP #6 Minimize the Use of Garbage Disposals and Food Grinders**

Garbage disposals and food grinders significantly increase the amount of solids going to the grease trap or interceptor. Minimizing the use of this equipment can help reduce grease trap or grease interceptor maintenance costs.

### **BMP #7 Clean and Inspect Grease Traps and Interceptors on a Regular Schedule**

Depending on your facility's size and type, cleaning may be required daily to monthly. Cleaning involves removing all of the liquids and solids built up in the grease trap or interceptor, scraping/pressure washing the sides and top to remove hardened grease, and inspecting baffles, inlet, and outlet pipes. Lastly, refill with fresh water to the bottom of the baffle, note trap/interceptor condition and replace lid. A grease trap or interceptor that is over 25% full of FOG and/or solids will not function properly and will allow FOG to pass through to the sewer system; thus eliminating its intended purpose.



### **BMP #8 Observe All Grease Trap or Interceptor Cleaning and Maintenance Activities**

Witnessing cleaning operations gives the manager assurance that the establishment is getting value for the cost of cleaning the grease trap or interceptor. It will also allow the manager to ensure the devices overall functionality. Verify the interceptor is cleaned properly by ensuring all of the contents are removed (see BMP #7). The return of gray water back into the interceptor is strictly prohibited.

### **BMP #9 Keep a Maintenance Log**

The maintenance log serves as a record of the frequency and volume of cleaning of the grease trap and grease interceptor and can help establishment managers optimize cleaning frequencies and reduce costs.

### **BMP #10 Inspection Time**

When the City Inspection Team arrives for an inspection, the grease trap/interceptor should be opened safely and quickly. The grease trap/interceptor must be opened and closed by the business owner or their designee. Keep the appropriate tools available (e.g. screw drivers, allen wrenches, etc.) to be able to open the cover.

### **BMP #11 Keep Floor and Sink Drains Protected with Screens or Grates**

By keeping floor and sink drains covered with screens or grates, food and other garbage is less likely to get into the grease trap or grease interceptor and reduce its functionality; which could lead to clogging of sewer lines. When cleaning the floors, debris from sweepings should be properly disposed of in the garbage. Mop water should be dumped into a sink designated for this type of waste (e.g. mop sink).

### **BMP #12 Do Not Use Hot Water to Soften or Breakdown FOG**

The interference of increased water temperature (greater than 115 °F) only causes problems in your sewer lateral (the pipe from your establishment to the City's main sewer line), in the City's sewer mains, and at the wastewater treatment plant.

### **BMP #13 Cover Outdoor Grease and Oil Containers; Locate Them Away from Storm Drains**

Uncovered grease and oil containers located outside can collect rainwater. Since fats, oils, and greases float, the rainwater can cause an overflow on to the ground and eventually into the stormwater system. The stormwater system goes straight to local creeks without treatment, so all discharges to the stormwater system, other than stormwater, are prohibited discharges.

### **BMP #14 Keep Area Around Outside Grease and Oil Containers Clean; Clean-Up Spills**

If spills occur, clean them up immediately. Absorbent pads and other material can serve as an effective barrier to grease and oil entering the stormwater system. Free flowing absorbent materials such as cat litter and sawdust should only be used to clean up small spills and should be swept up as soon as the spill has been absorbed. For large spills, contact your grease trap or grease interceptor pumping company.

### **BMP #15 Do Not Clean Equipment Outdoors (such as Range Hoods) Where Water Can Flow to Storm Drains**

Cleaning Equipment outdoors is only allowed if discharge wastewater is collected in a holding tank. The wastewater can be disposed of to the sanitary sewer only thru the grease trap/interceptor. All discharges to the stormwater system (by gutters or streets), other than stormwater, are prohibited discharges. Food waste or food residue can also attract vermin and cause odor problems.