



# Fats, Oils and Grease



## Best Management Practices

1. Do not pour or scrape fats, oil, and grease down the drain Post NO GREASE signs near all sinks and drains.
2. Prior to washing, scrape pots, pans, utensils and wipe with paper towels. Place scraps and paper towels in trash.
3. After scraping, hot-rinse all dishes, cookware and utensils in a sink compartment plumbed to a grease interceptor. Use detergents, because soaps contain oils.
4. Collect used fryer oil and store in labeled, covered barrels for recycling.
5. Before cleaning fryer oil containers, wipe with paper towels and dispose of in the trash.
6. Use absorbents on trays to soak up spills containing fats, oils and grease.
7. Do not pour food including milk shakes, syrups, salad oils, and gravy down the drain.
8. Use strainers on sinks and floor drains to prevent solid material from entering the grease trap and sewer.
9. Install a grease trap or interceptor (inside or outside) to remove grease.
10. Clean grease traps/interceptors when tank or interceptor is 1/4 full of grease or solids (remove top grease layer and bottom solids).
11. Inspect tank & interceptor after cleaning to ensure all grease and solids were removed.
12. Maintain record of cleaning and include how much grease waste was removed.
13. Hoods/Filters:    Small Hoods: hand clean with spray detergents and wipe down  
                          Large Hoods: have professionally cleaned  
                          Filters: clean over a sink connected to a grease trap/interceptor
13. Routinely train all kitchen staff in best management practices for grease management.
14. Clean all spilled grease around used oil storage areas: Keep containers covered and call contractor for pickup when containers are full.

**If grease traps and interceptors are not routinely cleaned and maintained, grease can enter the sewer and clog lines causing damage to the sewer or backups into the restaurant.**