

BEST MANAGEMENT PRACTICES FOR FOOD SERVICE ESTABLISHMENTS

The City of Grass Valley understands that reducing fats, oils, and grease (FOG) in a business that depends on them can be confusing. That's why we put together some best management practices (BMPs) to help guide your approach. Certain actions can make FOG control easy and effective. Here are some key ones:

BMP	Why?	Benefit
Train all staff on BMPs.	People are more willing to support an effort if they understand it.	Trained staff will be more likely to implement BMPs and work to reduce grease discharges to the sewer.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	Reminders help minimize grease discharge to the sewer or to grease removal device.
Check grease interceptor solids depth routinely. The combined thickness of the floating grease and the bottom solids should not be more than 25% of the total interceptor depth.	Grease interceptor will not meet performance standards when solids and floating grease levels exceed 25%.	This will keep grease interceptor working at peak performance.
"Dry wipe" pots, pans, and kitchen equipment, before cleaning.	Reduces the amount of grease during cleanup.	Easier cleanup and less grease entering the drain makes happier staff and protects sewers from blockages and overflows.
Use paper towels to pick up oil and grease spills before mopping.		
Use absorbent paper under fryer baskets.		
Collect and recycle waste cooking oil.	This will reduce cleaning frequency and maintenance costs for grease removal devices and reduce the amount entering the drain.	Reduces grease loading on grease removal devices and the sewer.
Maintain a routine grease trap cleaning schedule.	If grease traps are not routinely cleaned, they do not work properly and do not prevent grease from entering the sewer.	Reduces the amount of grease entering the drain and protects sewers from grease blockages and overflows.

<p>Keep a maintenance log</p>	<p>A maintenance log serves as a record of the frequency and volume of cleaning the interceptor. It is required by the FOG Control program.</p>	<p>Provides the establishment with a maintenance record. It should identify the Grease Hauler and frequency of collection.</p>
<p>Do not use emulsifiers or solvents other than typical dishwashing detergents.</p>	<p>Emulsifiers and solvents will break down grease in the sink, but cause problems in the sewer downstream.</p>	<p>Allows for proper removal of grease.</p>