

BEST MANAGEMENT PRACTICES (BMPs) FOR FATS OILS AND GREASE CONTROL (FOG)

- Do **NOT** pour oil or grease down sinks, drains, storm grates or on the ground.



- Recycle waste cooking oil. 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.



- “Dry Wipe” and scrape all pots, pans and plates into the trash prior to dishwashing.



- Use strainers in sink drains to catch food scraps and other solids. Empty strainer contents into the trash.



- Post “NO GREASE” signs above all sinks.



- Educate and train staff that grease control is important and inform them how they can work to provide a positive impact on the environment and your plumbing system.

Managing **FATS, OILS, and GREASE**

DO~~N~~'T...



1
DO NOT pour cooking residue directly into the drain.



2
DO NOT dispose of food waste into the garbage disposal.



3
DO NOT pour waste oil directly into the drain.



4
DO NOT wash floor mats where water will run off directly into the storm drain.

DO...



1
Wipe pots, pans, and work areas prior to washing.



2
Dispose of food waste directly into the trash.



3
Collect waste oil and store for recycling.



4
Clean mats inside over a utility sink.