

THE BEST WAYS TO MANAGE FATS, OILS AND GREASE (FOG)



Train Staff:

Train all staff members about FOG best management practices so everyone can help implement them. Have each kitchen staff member sign a form confirming date of training.

Post "No Grease" Signs

Post "No Grease" signs above sinks and on the front of dishwashers as reminders to help staff minimize grease discharge to the traps and interceptors.

Use Water Temperature Less Than 140°F

Use water temperature less than 140°F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. Temperatures higher than 140°F will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer system as the water cools.

Use a Three-Sink Dishwashing System

Use a three-sink dishwashing system with sinks for washing, rinsing and sanitizing in a 50 to 100 ppm bleach solution. This system uses water temperature less than 140°F, where the mechanical dishwasher requires a minimum temperature of 160°F.

Dry-wipe All Dishware Before Washing

Dry-wipe pots, pans and dishware before dishwashing and place the grease and food in the garbage receptacles to keep it out of grease traps and interceptors.

Recycle Waste Cooking Oil

There are many commercial waste oil recycling options, which could provide an income source as well as save money by reducing the amount of garbage hauled away.

Recycle Food Waste or Place it In the Garbage

Some recyclers take food waste for animal feed. Otherwise, food waste should be disposed of as solid waste in landfills to reduce the frequency and cost of grease trap and interceptor cleaning.

Witness All Grease Trap or Interceptor Cleaning and Maintenance

Grease trap/interceptor haulers and recyclers may take shortcuts. The establishment manager should inspect the cleaning operation to ensure it is consistent with the proper procedure for grease trap and interceptor maintenance and ensure the device is properly operating.

Clean Grease Interceptors Routinely

Grease interceptors must be cleaned routinely to ensure proper operation. Cleaning frequency will depend on the type of establishment, the size of interceptor and the volume of flow discharged by the establishment.

Keep a Maintenance Log

The maintenance log records the frequency and volume of the interceptor cleanings. It is required to ensure that grease trap/interceptor maintenance is performed on a regular basis.

Cover Outdoor Grease and Oil Storage Containers

Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground and into the storm water system and nearby streams.

Locate Grease Dumpsters and Storage Containers Away From Storm Drain Catch Basins

The farther away from the catch basin, the more time someone has to clean up spills or drainage before it can enter the storm drain system. Avoid dripping oil and grease on the ground while carrying it to the dumpster, and watch for oil and grease that may ooze from the dumpster.

Use Absorbent Pads or Material to Clean Up Spills Around Outdoor Equipment and Storm Drain Catch Basins

Use absorbent pads or other material to clean up spilled material around outdoor equipment, storage containers or dumpsters. If grease dumpsters and containers must be located near storm drain catch basins, absorbent pads/materials can serve as an effective barrier to grease and oil entering the storm drain system. Do not use free flowing absorbent materials, such as kitty litter or sawdust.

Routinely Clean Kitchen Exhaust System Filters

Washing kitchen exhaust system filters will discharge the grease to the interceptors, where it can be controlled. If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.

Visit EdinaMN.gov or call 952-927-8861 for more information.