



City of King

Fats Oils and Grease Control Program Guide: Kitchen Best Management Practices (BMPs)

The following is a list of Best Management Practices (BMPs) which is provided as a guide to assist Food Service Establishments (FSEs) to minimize the effects of Fats Oils and Grease (FOG) on plumbing fixtures and the City Sewer System.

Grease Traps and Interceptors

- Clean traps and interceptors as required by your FOG Discharge Permit. Always maintaining FOG levels <25% of total liquid depth
- Keep all records for cleaning and maintenance in a FOG Binder and maintain records for 3 years
- Inspect Traps and Interceptors regularly to make sure all internal and external components are in place and functioning as designed

Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats, oils, and grease from pots, pans, fryers, utensils, screens and mats into containers
- Use recycling barrels or bins with covers and secondary containment for onsite collection of grease and oil
- Used oil and grease generated from fryers and other cooking equipment must be recycled through a rendering and recycling company

Drain Screens

- Required to be installed in all drains with openings between 1/8" and 3/16"

Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils, and grease from cookware and dishes prior to dishwashing
- Dry wipe remaining food and fats, oils, and grease into trash prior to dishwashing

Spill Prevention and Clean-Up

- Proactive Spill Prevention and Clean-Up Procedures
 - Develop and Post spill procedures for kitchen staff
 - Develop a schedule to train employees on spill prevention and clean-up
 - Designate a key employee to monitor the management and clean-up of grease barrel/container
- Spill Prevention BMPs
 - Empty containers before they are full to prevent accidental spills
 - Provide a proper portable container with a cover to transport materials without spilling
- Spill Clean-Up BMPs
 - Block off sink and floor drains near the spill
 - Clean spills with towels or absorbent materials
 - Use wet cleaning methods only after area is 99% clean to remove trace residues
 - Clean spills or drippings immediately as they occur

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where oils and grease may be spilled or dripped
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fats

Employee Education

- An Education Program on BMPs should be implemented. The program must consist of:
 - New Employee BMP Training Program. Keep all training records on site.
 - Quarterly training for existing kitchen staff. Keep all training records on site.
 - Posting of BMPs and facility FOG Permit in kitchen area