

# KITCHEN BEST MANAGEMENT PRACTICES (BMPs) FOR FATS, OILS AND GREASE (FOG)



Kitchen BMP (Best Management Practices)	Reason for	Benefits to Food Service Establishment (FSE)
Install screens on all kitchen drains. Use screens with holes smaller than 3/16 inch. Screen should be removable for frequent cleaning.	Prevents food from clogging the sewer system and improves grease removal devices efficiency .	Reduces the amount of material going to grease trap / interceptor resulting in less cleaning and odors.
Segregate and collect waste cooking oil.	Reduces amount of grease discharged to the sewer and loading into the grease removal device.	The food service establishment is able to recycle yellow grease and liquid oil and may receive compensation from recycler.
Dispose of food waste directly into the trash receptacle.	By scraping pots, pans, and dishware and disposing of food wastes into garbage receptacles, the material will not go to the grease trap / interceptor.	Disposing of food waste in the trash will reduce the amount of material going to grease trap / interceptor, which will require less frequent cleaning, thereby reducing costs.
Train employees in Kitchen BMPs. Provide frequent refresher training as well. If you are unsure, ask your supervisor.	Employees are more willing to support an effort if they understand the importance of using BMPs to prevent sewer backups.	All of the subsequent benefits of following BMPS they will then have a better chance of being implemented.
Display “Keep grease out of your drain” posters.	Reminds employees to reduce FOG discharges into the kitchen drains.	Will help minimize grease discharge to the traps/ interceptors and reduce the cost of cleaning and disposal.
Keep a maintenance log of grease trap / interceptor cleaning events.	The maintenance log serves as a record of cleaning events. It is required by the City of Bismarck to ensure that maintenance is performed as needed.	Routine cleaning will help prevent plugging of the facilities sanitary sewer pipe causing back up into the FSE, causing avoidable shut-downs and loss of business.