

Food Service Establishment's Best Management Practices

A common waste stream from most food service establishments (FSEs) is Fats, Oils, and Grease (FOG). These occur when cooking with foods such as meat, fish, butter, cooking oil, mayonnaise, gravies, sauces, and dairy products. FOG is also generated from cooking with these foods. If FOGs are not managed properly, they can be washed down the drain where they can clog kitchen pipes and potentially cause basement backups and sewage overflows into our streams.

It is important to educate employees on the importance of controlling FOG and use the following Best Management Practices (BMPs) for other common waste streams found in food service establishments.

GREASE INTERCEPTOR

Grease interceptors (GI) and grease traps are designed to catch FOG before they reach the sewer, reducing the risk of clogged pipes. City of Rockville requires that discharges of FOG into the sewer system not exceed 100 milligrams per liter.

Grease interceptor best management practices (BMPs):

- Scrape pots and pans into the trash prior to washing.
- Do not pour, scrape, or otherwise dispose of fats, oils, or grease into the sink.
- Collect fryer oil and store in closed containers for recycling.
- Dump mop water only to drains connected to your grease treatment system.
- Use strainers in sinks and floor drains to prevent solid material from entering the sewer.
- Provide your employees with the proper equipment for cleaning your grease interceptor.
- Wastewater generated from the duct/range filter cleaning must be routed through the grease treatment system.
- Train all kitchen staff in BMPs for grease disposal of FOG.
- Do not use surfactants, solvents, and enzymatic applications in grease abatement devices.

Why Clean Your Grease Trap Frequently?

- **No Clogs.** Regular cleanings help keep sewer pipes clean and reduce backups due to clogged pipelines.
- **Clean with Ease.** The more frequently the trap is cleaned, the easier it will be.
- **Longer Trap Life.** Rotting foods increase acids which eat away at the internal components and tank, reducing the lifespan of your trap and leading to costly repair and replacement costs.
- **Fewer Smells and Odors.** The longer waste is trapped, the stronger the odors.

Used Cooking Oil

- Drain pots, pans, or anything with FOG into a container and set aside for recycling FOG materials.
- Contact a grease recycling or rendering company for their requirements on containers, contents, and storage.
- Secure storage containers to prevent accidental spills, vandalism, and unauthorized use.
- **NEVER POUR USED COOKING OIL OR GREASE DOWN THE DRAIN!**

HOOD VENTS

Hood filters should be cleaned regularly. Proper care reduces the need to have duct repair and exhaust fan cleaning by an outside company.

- Remove the filters and wipe or scrape off as much grease as possible. Dispose of grease by recycling or placing in the garbage can.
- Wash hood filters with hot water in sinks that flow through a grease abatement device.
- Keep records of when hood filters are cleaned.
- Never clean hood filters outside in any area where wastewater can flow to the gutter, storm drain, or street.
- In a sink connected to a grease abatement device, make sure to dispose of any wastewater generated by hood vent cleaning.

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For more information contact:
Environmental Management Division
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Best Management Practices cont.

TRASH BINS

Dumpster areas are important to maintain because they can discharge unsafe materials into our waterways.

- Pick up litter on the ground and dispose in trash bins.
- Sweep dumpster and parking areas frequently and dispose of debris in a trash bin.
- Keep dumpster areas clean to minimize the attraction of rodents and other pests.
- Keep dumpster lids closed at all times.
- Never hose down trash bins, grease storage areas, or parking lots.

PRESSURE WASHING

Water entering storm drains is not filtered or treated before it reaches our streams. Pressure washing any surface removes substances and directs them into the storm drain, which is harmful to our waterways.

Parking Lot

- Pressure washing these areas will pull up any grease and oils from automobiles, which are very harmful to our streams.
- Never pressure wash parking lots unless the storm drain is plugged and the water is collected for treatment or redirected to an area to be filtered.

Sidewalks

- Pressure washing sidewalks is allowed if no soap is used in the process.

SPILL PREPARATION

There is a potential for spilling oil and grease when using it in your business. FOG spills inside and outside of your business should be cleaned up immediately. It is your responsibility to be prepared with a spill plan.

Spill Plan

This written plan should include:

- Detailed spill cleanup and disposal procedures.
- Instructions for all employees.
- Facility Information including owners name, address, phone number.
- Designated spill response employee (include name, phone number, and address for this person).
- Name and phone number of agency and contractors to contact if employees cannot manage spill.

GENERAL CLEANING

Floor Mats and Greasy Equipment

- Wash floor mats, grills, and garbage cans in a mop sink so the wastewater goes to a grease abatement device.
- Never clean this kind of equipment outside or in an area where wastewater can flow to the gutter, storm drain, or street.

Mop Water

- After cleaning floors, dump mop water in a mop sink or drain connected to a grease abatement device.
- **Never** dump mop water outside or in an area where wastewater can flow to the gutter, storm drain, or street.

Questions? Contact the City of Rockville, Environmental Management Division, Fats, Oils, and Grease (FOG) Inspector, Wendy Blackman at 240-314-8878 or email at wblackman@rockvillemd.gov.

View this information online at www.rockvillemd.gov/fog

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