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Restaurant Best Management Practices (BMPs) for Fats, Oils and Grease

BMP's	REASON FOR	BENEFITS
Train all staff on BMPs.	People are more willing to support an effort if they understand its basis.	Trained staff will be more likely to implement BMPs and work to reduce grease discharges to the sewer.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	Reminders help minimize grease discharge to the sewer or to grease removal device.
Check grease interceptor solids depth routinely. The combined thickness of the floating grease and the bottom solids should not be more than 25% of the total interceptor depth.	Grease interceptor will not meet performance standards when solids and floating grease levels exceed 25%.	This will keep grease interceptor working at peak performance.
Collect and recycle waste cooking oil.	These actions reduce grease loading on grease removal devices and the sewer.	This will reduce cleaning frequency and maintenance costs for grease removal devices and reduce the amount entering the drain.
"Dry wipe" pots, pans, and kitchen equipment, before cleaning.	"Dry wiping" will reduce the grease loading on grease removal devices and the sewer.	This will reduce cleaning frequency and maintenance costs for grease removal devices and reduce the amount of grease entering the drain.
Maintain a routine grease trap cleaning schedule.	If grease traps are not routinely cleaned, they do not work properly and do not prevent grease from entering the sewer.	This reduces amount of grease entering the drain and protects sewers from grease blockages and overflows.
Keep a Maintenance Log	Maintenance Log serves as a record of the frequency and volume of cleaning the interceptor. It is required by the pretreatment program.	Provides the establishment with a maintenance record. It should identify the Grease Hauler and frequency of collection.
Use absorbent paper under fryer baskets.	This reduces the amount of grease during cleanup.	This reduces amount of grease entering the drain and protects sewers from blockages and overflows.
Use paper towels to pick up oil and grease spills before mopping.	Decreases the amount of grease that will be put down the drain.	This reduces amount of grease entering the drain and protects sewers from blockages and overflows.
Do not use emulsifiers or solvents other than typical dishwashing detergents.	Emulsifiers and solvents will break down grease causing a problem in the sewer downstream.	Allows for proper removal of grease.