




Fats, Oil, and Grease (FOG)




Best Management Practices for Food Service Wastewater


 **NEVER** dispose of grease (including fryer grease), fat or oil into sinks or floor drains


 **NEVER** use garbage disposals for uncooked meat, coffee grounds, or any other waste that is difficult to biodegrade


 **NEVER** pour undiluted chemicals, bleach, boiling water or other harmful material into sinks or floor drains


 **NEVER** rinse pesticides, insecticides, herbicides or other toxins into sinks or floor drains

 **NEVER** run water constantly while washing dishes or thawing frozen foods

 **NEVER** dispose of inorganic debris (i.e, floor sweepings) into sinks or floor drains. **ALWAYS** use refuse containers

 **ALWAYS** routinely clean your kitchen exhaust system filters/hood and dispose of the waste properly

 **ALWAYS** make sure the floor drains screens are in place whenever putting anything down the drain

 **NEVER** pour hot water over 140°F down a drain that is connected to a grease trap

 **Report all violations of the above principles to your supervisor**