

COMMERCIAL KITCHEN

BEST MANAGEMENT PRACTICES

Commercial kitchens produce wastewater with fats, oils and grease (FOG). FOG is a major contributor to blockages in the sewer system. As FOG goes through the sewer system it builds up in sewer pipes and causes blockages. Blockages increase the cost of maintaining the system and result in sewer overflows or backups into homes and businesses.

FOG discharges are managed with the use of a grease interceptor. Interceptors work by slowing the flow of wastewater and allowing FOG to float and food sediment to settle. Baffles or pipes in the interceptor allow clean water to pass into the sewer while keeping FOG and solids out. Anything that you put down the sink will be kept in the interceptor. The more food waste you put down the drain, the more often you must clean your interceptor. Implementing Best Management Practices focused on diverting food waste can keep your pipes flowing freely, reduce your interceptor cleaning frequency and reduce costs.

KITCHEN BEST MANAGEMENT PRACTICE (BMP)	REASON WHY
Train employees in kitchen BMPs and explain why they should follow BMPs.	Employees are more willing to support BMPs if they understand that they prevent slow drains and clogged pipes.
Display no grease down the drain signs prominently in the kitchen.	Signs serve as a constant reminder for employees working in kitchens.
Divert food sediment by installing screens/strainers on all kitchen drains including floor drains and floor sinks. Screens/strainers should be removable for frequent cleaning.	Drain screens/strainers prevent food sediment from entering your interceptor. If your interceptor does not fill with food, you don't need to clean it as often.
Divert FOG by scraping or dry-wiping excess food and solidified grease from pots, pans, fryers, and utensils, then dispose of it in the trash.	Even a well-maintained grease interceptor only captures 95% of incoming grease. By dry-wiping and disposing of food waste in garbage receptacles the material will not be sent to your interceptor but instead go to the landfill.
Pour all liquid oil from pots, pans and fryers into a covered container for recycling. Use a professional cooking oil recycling company to pick up your waste.	Recycling reduces the amount of FOG discharged to the sewer.
If you have a small interior grease interceptor, self-clean it weekly.	Self-cleaning reduces costs. Weekly cleaning reduces odors and makes self-cleaning more manageable.
If you have a small interior grease interceptor, keep it readily accessible for inspections and cleaning. Do not store equipment on it or place appliances on it.	Keeping a grease interceptor accessible is required by LOTT and makes it easier to clean it regularly.
Clean your sewer lateral on a routine basis.	Cleaning your sewer lateral removes accumulated grease, keeps your pipes flowing and prevents your grease interceptor from backing up.

FATS, OILS & GREASE

DISPOSAL REFERENCE

DOS & DON'TS

DO: Wipe grease off pots, pans and work areas prior to washing.

DON'T: Do not put greasy cooking residue directly into drains. Grease can clog your pipes and result in an expensive repair.



DO: Dispose of food waste in the trash.

DON'T: Do not use the garbage disposal for food scraps. Food waste material can ball-up in downstream plumbing and cause a clog.



DO: Collect waste oil and store it in an appropriate container for recycling.

DON'T: Do not pour waste oil down the drain or into the street. Grease that is not disposed of properly can harm our environment.



DO: Clean mats inside in a utility sink. Use dry cleanup for spills.

DON'T: Do not wash floor mats or rinse spills outside. Grease and soapy water can run into storm drains that flow to Puget Sound.

