



# City Of Santa Barbara Fats Oils and Grease Control Program: Guide for Kitchen Best Management Practices (BMPs)

*The following is a list of Best Management Practices (BMPs) which is provided as a guide to assist Food Service Establishments (FSEs) to minimize the effects of Fats Oils and Grease (FOG) on plumbing fixtures and the City Sewer System.*

## **Grease Traps and Interceptors**

- Clean grease interceptors regularly always maintain FOG levels <25% of total liquid depth.
- Keep all records for cleaning and maintenance in a FOG binder and maintain records for 3 years.
- Inspect Traps and Interceptors regularly to make sure all internal and external components are in place and functioning as designed.

## **Grease Container Usage**

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container and empty scrap baskets from grill tops into a container.
- Prior to washing, scrape solidified fats, oils, and grease from pots, pans, fryers, utensils, screens and mats into container.
- Use recycling barrels or bins with covers and secondary containment for onsite collection of grease and oil.
- Used oil and grease generated from fryers and other cooking equipment must be recycled through a rendering and recycling company.

## **Sinks and Drains**

- Drain screens are required to be installed in all drains with openings between 1/8" and 3/16".
- Should be removable for easy cleaning and frequently cleaned (dispose of screened solids in trash).

## **Dishwashing**

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils, and grease from cookware and dishes prior to dishwashing.
- Dry wipe remaining food and fats, oils, and grease into trash prior to dishwashing.

## **Spill Prevention and Clean-up**

### **Proactive Spill Prevention and Clean-Up Procedures**

- Develop and Post spill procedures for kitchen staff, as well as train employees on spill prevention and clean-up.
- Designate a key employee to monitor the management and clean-up of grease barrel/container.

### **Spill Prevention BMPs**

- Empty containers before they are full to prevent accidental spills.
- Provide a proper portable container with a cover to transport materials without spilling.

### **Spill Clean-Up BMPs**

- Block off sink and floor drains near the spill and clean spills with towels or absorbent materials.
- Use wet cleaning methods only after area is 99% clean to remove trace residues.
- Clean spills or drippings immediately as they occur.

## **Absorbent Materials and Towel Usage**

- Use disposable absorbent materials to clean areas where oils and grease may be spilled or dripped.
- Use absorbent materials under colanders in sink when draining excess meat fat.

## **Employee Education**

- Implement an education program on BMPs consisting of the following:
  - New Employee Training Program
  - Regular training for existing kitchen staff
  - Posting of BMPs in kitchen area