



Fats, Oils, and Grease (FOG) Control Program City of Florence, South Carolina

Best Management Practices (BMP) for Food Service Establishments

Fats, oils, and grease (FOG) are by-products of the cooking process that food service establishments (FSE) must constantly manage. The following Best Management Practices (BMP) are procedures that all FSE can follow to reduce the amount of FOG which enters the sanitary sewer system. The sanitary sewer system is neither designed nor equipped to handle FOG, so following these procedures is a critical step in preventing the accumulation of FOG in wastewater collection pipes that can lead to sanitary sewer overflows (SSO). All FSE need to incorporate these BMP into their daily operation procedures and train their staff in their effective implementation to minimize SSO. The following are suggested BMP for proper FOG management.

Employee Training and Awareness

The success of a food service establishment's BMP program is largely dependent upon the employees. To promote effective employee implementation:

- Train employees on the BMPs that have been adopted for their establishment which includes a New Employee Training Program, as well as a Frequent Refresher Training Program. All Food Service Establishments should instruct employees not to pour FOG down the drain and not to use sinks to dispose of food scraps.
- Post "No Grease" signs above sinks and on the front of dishwashers.
- Disconnect or minimize the use of garbage disposals and use "dry" clean-up methods. Operators can reduce FOG discharge up to 50 percent by disconnecting garbage disposals and scraping food into the trash.
- Retain or install a fine meshed screen (1/8-inch or 3/16-inch screen openings are recommended) in the drain of each kitchen, mop, and hand sink. Clean drain screens frequently by placing collected material into the trash.
- Instruct staff to be conservative about their use of fats, oils, and grease in food preparation and service.
- Use absorbents under Colanders in sinks or catch excess meat fat when draining to be disposed of in the garbage or transported to the grease rendering bin.
- Do not put food or liquid food, including dairy products, milkshake syrups, batters, or gravy down the drain.

Dry Clean-up

Remove food waste with "dry" methods such as scraping, wiping, or sweeping before using "wet" methods that require water. Wet methods typically wash the water and waste materials into the drains where it eventually collects on the interior walls of drainage pipes. To practice dry clean-up:

- Use rubber scrapers to remove food particles, fats, oils, and grease from cookware, utensils, chafing dishes, and serving ware. Place the removed food particles and FOG in the trash.

- Use paper towels to wipe down all work areas. Cloth towels will eventually end up in your drains from towel washing/rinsing.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use sand, sawdust, cat litter, salt, paper towels, etc. to absorb spills then sweep and dispose of the accumulated materials in the trash.

Spill Prevention and Clean-Up

Preventing spills reduces the amount of waste on food preparation and serving areas that will require clean-up. In addition, a dry workplace is safer for employees in avoiding slips, trips, and falls. For spill prevention:

- Train kitchen staff of the importance of keeping outside used cooking oil containers always covered. During storms, uncovered or partially covered containers allow rainwater to enter and can result in oil running onto the ground and possibly into storm drains.
- Empty used cooking oil containers before they are full to avoid spills.
- Use a cover when transporting liquid materials, particularly liquid wastes containing fats, oils, and grease.
- Provide employees with proper tools (e.g., ladles, ample containers, etc.) to transport materials without spilling.
- Do not leave grease transporting containers outside.

In the event of a FOG related spill, practice effective spill containment and clean-up as follows:

- Block off all sinks and floor drains near the spill if the spill occurs inside. Block off storm drains near the spill if the spill occurs outside.
- Cover the spill with absorbent material (e.g., sand, saw dust, cat litter, salt, paper towels, etc.)
- Remove spilled material and place it in the trash.
- Use wet clean-up methods only to remove trace residues.

Food Service Establishments should develop and post their spill response procedures and maintain spill containment and absorbent supplies.

Dishwashing and Equipment Cleaning

Proper dishwashing and cleaning methods can reduce the entry of solids and FOG into the Sanitary Sewer System. These methods include:

- Scrape or wipe FOG, and other food residue from cookware, utensils, etc. before washing or placing in the dishwasher.
- Use disposable paper products, rather than dishware, to minimize or eliminate dishwashing.
- Pre-washing dishes and cookware with hot water and no soap, prior to the dishwasher can reduce the discharge of FOG by 25 percent. Use a 3-compartment sink for ware washing by utilizing the pre-wash compartment or a pre-wash sink, normally attached to a dishwasher. Fixtures used for this purpose must be connected to a grease interceptor.
- Prior to washing deep fat fryers, use a rubber spatula to squeegee down the sides, while grease and oil are still warm, and then wipe the fryer with paper towels. Dispose the paper towels into the trash
- Before washing grill and roaster/broiler drip pans, empty their contents into a waste grease container, and then wipe them with paper towels.
- Pour all liquid grease and oil from pots and pans into a waste grease container and then scrape out solidified grease into the trash.

- Capture accumulated oil, during the cleaning of stoves and ventilation/exhaust hoods, and dispose of it in the trash, after absorbing all the free liquid.
- Use detergents, not soaps. (soap contains oil)
- Routinely clean exhaust hoods because FOG can escape through the kitchen exhaust system, accumulate on the roof of a Food Service Establishment, and eventually start a fire or enter the storm drain when it rains. Contract with a management company if feasible.
- Clean floor mats in or over a fixture that is connected to a grease control device such as a mop sink, pot sink, or floor drain. Do not allow these grease-laden waters to enter the storm drain.

Recycling

Used cooking oil and grease are a valuable commodity. When using deep fat fryers or any process that requires or produces large amounts of plant or animal byproducts, collect the FOG and recycle it through one of the area's many oil collection companies. Recycling is the preferred method of oil and grease management for FSE that produce any volume of waste. To practice recycling:

- Never dispose of fryer-vat, waste oils, fats, or greases down the drain, as this material is usually clean enough to be recycled.
- Collect fryer-vat used oils in a collection tank so that it can be eventually recycled. Most recycling companies will provide outside containers for storage of used oils until pick-up. Some companies offer this service free-of-charge and may give a rebate on the materials collected.

Maintenance of Grease Control Devices (GCDs)

Grease Control Devices (GCD) include large external underground grease interceptors and smaller internal grease traps. It is critical that these GCD be maintained properly so that they work effectively. Maintenance steps include:

- Contract with a local licensed grease service provider to clean the grease control devices as needed to meet city ordinance.
- Inspect GCD regularly to determine when a clean out of the GCD should take place in order to keep it below the 25% grease level set in the city ordinance.
- The City follows the 25% Rule which is an industry standard for determining when a GCD needs servicing. When the amount of grease in the outlet compartment of a grease trap or grease interceptor meets, or exceeds, 25% of the total liquid level of the compartment the GCD requires cleaning.
- Schedule regular maintenance and cleaning of grease traps and grease interceptors and keep a log of inspections and performed maintenance.
- Have a copy of the recommended grease control device cleaning procedures on site.
- Witness all cleaning done by grease haulers to ensure proper methods are followed.

Following these simple guidelines, along with having a correctly sized and properly functioning grease control device, will reduce the amount of FOG discharged to the Sanitary Sewer System.

If you are unsure about a practice, please contact Brian Hays, CMOM Compliance Inspector for the City of Florence- phone (843) 665-3236 Ext. 1163 or e-mail bhays@cityofflorence.com.