BMPs for FOG

(Best Management Practices for Fats, Oils, & Grease)



1. Train on BPMs

Train employees on proper FOG handling, spill response, & disposal; refresh training frequently



2. Display appropriate signs

Display, “NO GREASE”, signs/posters prominently in workplace where needed



3. Properly dispose of waste

Scrape or dry-wipe excess food and solidified grease from cookware into a compost bin or trash



4. Recycle grease & oil

Pour all grease/liquid oil from all cooking wear into covered grease containers and have a permitted waste collection company routinely pick up the waste; maintain an updated waste log



5. Install screens on ALL kitchen drains

Openings should be no more than 3/16 inch and should be removable for frequent cleaning



6. Maintain grease traps/interceptors

Maintain, clean, and inspect grease removal device regularly. Keep cleaning receipts if commercially cleaned or maintain a self-cleaning log if in house maintenance is performed



7. Use spill-kits when needed

Keep labeled and accessible spill kits stocked with absorbent material near FOG sources. After contents are used, dispose in garbage. Designate key employee(s) to monitor cleanup and restock kits



8. Properly wash mats & equipment

Wash mats, garbage containers, and equipment including exhaust system filters and hoods in designated areas that lead to a grease trap, or have a professional company clean the equipment and collect the waste. Do not wash any equipment in places that lead to stormwater

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