

FOG Best Management Practices (BMPs) for Restaurants

BMP	Reason For	Benefits to Food Service Establishment
Train kitchen staff and other employees on BMPs and the positive effects they can have if properly implemented.	People are more willing to support an effort if they understand the basis for it.	Less food waste and FOG in sewer system, therefore less maintenance sewer costs and decrease potential for backups and business closures.
Post "No Grease" signs above all sinks and dishwashers.	Signs serve as constant reminder for staff working in kitchens.	These reminders will help minimize grease discharge interceptors and reduce the cost of cleaning and disposal.
Use water temperatures less than 140°F (60°C) in all sinks, especially the pre-rinse sink before the mechanical dishwasher. The mechanical dishwasher requires and minimum temperature of 160°F (71°C), and the Uniform Plumbing Code (UPC) prohibits discharging the dishwasher to grease traps.	Temperatures in excess of 140°F (60°C) will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer collection system as the water cools.	If grease re-congeals later in side sewer, this is a potential for the pipe to backup. Also, reduction of water temperature can reduce energy – gas or electric costs.
Use a three-sink dishwashing system, which includes sinks for washing, rinsing and sanitizing in a 50-100 parts per million bleach solution. Water temperatures must be less than 140°F (60°C). (See Previous BMP)	The three-sink system uses water temperatures less than 140°F (60°C) where a mechanical dishwasher requires a minimum temperature of 160°F (71°C). Note: The Uniform Plumbing Code prohibits the discharge of dishwasher water into grease traps.	The food service establishment will reduce its costs for the energy – gas or electric – for heating the water for the mechanical dishwasher and the for the operating system.
Recycle waste cooking oil.	There are many waste oil recyclers throughout Washington. Waste cooking oil may be turned into a green commodity such as bio fuel.	The food service establishment may be paid for the waste material and will reduce the amount of garbage it must pay to have hauled away.
"Dry wipe" pots, pans and dishware prior to dishwashing.	The grease and food that remains in pots, pans and dishware will likely go to the landfill. By "dry wiping" and disposing in food recycling or garbage receptacles, the material will not be sent to grease interceptors.	This will reduce the amount of material going to grease interceptors, which will require less frequent cleaning, reducing maintenance costs.
Recycle food waste.	Recycled food waste can be composted and turned into a green commodity. The City of Seattle provides food waste recycling services.	Recycling of food wastes will reduce the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease interceptor cleaning.

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Clean grease interceptors routinely.	Grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly. Pretreatment devices must be maintained in continuously efficient operation at all times, 25% Rule (SMC 21.16.310 B.).	Routine cleaning will prevent plugging of the sewer line between the food service establishment and the sanitary sewer system. If the line plugs, the sewer line may back up into the establishment, and the business will need to hire someone to unplug it.
Keep a <u><i>maintenance log</i></u> .	The maintenance log serves as a record of the frequency and volume of cleaning the receptor. It is recommended to have written documentation that the grease interceptor maintenance is performed on a regular basis.	The maintenance log serves a record of cleaning frequency and can help the establishment manager optimize cleaning frequency to reduce cost.
Develop a <u><i>spill prevention plan</i></u> .	A spill prevention plan will help prevent ground and surface water contamination and potential slipping conditions if oil or grease is spilled.	A well constructed spill prevention plan will help a food service establishment quickly and appropriately respond to a grease or oil spill. Grease spills can be very costly to clean if become too large or discharge into the stormwater system.
Cover outdoor grease and oil storage containers.	Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow can reach the storm water systems and contaminate lake, streams, and water bodies.	The discharge of grease and oil to the storm grain system will degrade the water quality of streams, lakes and Puget Sound. In addition, it is a violation of the City of Seattle's Stormwater, Grading and Drainage Control Code (SMC 22.800) and can result in legal penalties or fees.
Locate grease dumpsters and storage containers away from storm drain catch basins.	The farther away from the catch basin, the more time someone has to clean up spills or drainage prior to entering the storm drain system. Clean up oil and grease dripped on the ground while carrying waste to the dumpster, as well as oil and grease, the main "ooze" from the dumpster.	The discharge of grease and oil to the storm grain system will degrade the water quality of receiving streams. In addition, it is a violation of the City of Seattle's Stormwater, Grading and Drainage Control Code (SMC 22.800) and can result in legal penalties or fees.

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Routinely clean kitchen exhaust systems.	If grease and oil escape through the kitchen exhaust system, it can accumulate on the roof of the establishment and eventually enter the storm drain system when it rains.	<p>The discharge of grease and oil to the storm drain system will degrade the water quality of receiving streams.</p> <p>In addition, it is a violation of the City of Seattle's Stormwater, Grading and Drainage Control Code (SMC 22.800) and can result in legal penalties or fees.</p> <p>Remember, it is your responsibility that your contractor disposes of waste properly and not down the storm system.</p>