



Restaurants and FSEs

FOG Best Management Practices

Restaurants and other food service establishments (FSEs) can save money and protect the environment by following best management practices (BMPs) for handling fats, oils, grease and other food waste. These substances, known as FOG, can build up in pipes when they go down sinks and floor drains. This can ruin plumbing and prevent wastewater from moving through SD1's sanitary sewer pipes to a treatment plant for cleaning. When wastewater can't move through sewer pipes, raw sewage can back up into buildings or overflow into the environment.

Reduce maintenance and disposal costs

Less food waste, including FOG, means less maintenance and decreased potential for backups.

- Clean grease interceptors routinely to ensure they operate efficiently and to prevent backups, which are unsanitary and costly to remediate.
- Keep a maintenance log of grease interceptor cleanings; this will help establish an optimal cleaning frequency, which can reduce cleaning costs. *Note: Cleaning frequency should not deviate from any permit requirements.*
- Train and educate kitchen staff and other employees about keeping food waste out of the plumbing and sewer system.
- Post "No Grease" signs above or near all sinks and drains to remind staff, especially new employees, to keep FOG out of the plumbing and sewer system.
- "Dry wipe" cookware and dishes prior to dishwashing so that food material and FOG goes in the trash instead of a grease interceptor. This may reduce how often the grease interceptor needs cleaned.
- Recycle waste cooking oil to reduce haul-away costs. Some recyclers may even pay for your waste cooking oil, creating a revenue stream for your business.

Protect your community

Grease and oil spills increase the risk of worker injury by creating slippery working conditions.

Spills also can pollute the environment when grease and oil is carried away by storm water runoff.

Reduce these risks and associated costs by preventing and containing spills.

- Develop a "spill prevention plan" to encourage fast and appropriate response to grease and oils spills.
- Cover outdoor grease and oil storage containers so rainwater doesn't cause them to overflow into storm drains and nearby water bodies.
- Locate grease and oil containers or dumpsters away from storm drain catch basins. The further away these are from a catch basin, the more time there is to clean up a spill before the waste enters the catch basin.
- Routinely clean kitchen exhaust systems to reduce the risk of fire and so grease and oil won't accumulate on the roof and enter storm drains as runoff.