



BEST MANAGEMENT PRACTICES TO CONTROL THE DISCHARGE OF FAT, OIL AND GREASE (FOG)

- **TRAIN KITCHEN STAFF**
Kitchen staff should be trained on best management practices routinely, especially if your facility has a high turnover rate.
- **POST “NO GREASE” SIGNS ABOVE ALL SINKS AND DRAINS**
- **USE A THREE-SINK DISHWASHING SYSTEM**
Utilize sinks for washing, rinsing, and sanitizing. Pot wash sink should be plumbed to a grease trap or interceptor.
- **RECYCLE WASTE COOKING OIL-NEVER POUR OIL DOWN SINKS OR DRAINS!**
Rendering companies provide a waste bin and some will even pay your facility for the deep fryer waste oil.
- **“DRY WIPE” POTS, PANS, AND DISHWARE PRIOR TO WASHING**
- **DISPOSE OF FOOD WASTE BY RECYCLING AND/OR SOLID WASTE REMOVAL**
- **WITNESS ALL GREASE INTERCEPTOR OR TRAP CLEANING AND MAINTENANCE**
A representative from your facility should verify that the trap or interceptor has been pumped completely dry (both chambers if applicable) and all surfaces scraped of accumulated grease and solids. All solids should be completely removed from the bottom of trap.
- **CLEAN UNDERSINK GREASE TRAPS FREQUENTLY**
The SRU FOG Control Program requires all grease traps to be pumped at a minimum frequency of once every 30 days.
- **HAVE GREASE INTERCEPTORS CLEANED ROUTINELY**
The SRU FOG Control Program requires all grease interceptors to be pumped at a minimum frequency of once every 90 days
- **MAKE SURE SERVICE RECORDS CONTAIN ALL REQUIRED INFORMATION, IF SERVICE RECORDS ARE PROVIDED BY A GREASE WASTE HAULER**
SRU has developed a Service Record form which may be obtained by calling SRU or by visiting our website.
- **KEEP ALL SERVICE AND MAINTENANCE RECORDS FOR A MINIMUM OF 3 YEARS**
- **ROUTINELY CLEAN KITCHEN EXHAUST SYSTEM FILTERS**

Following best management practices to reduce the discharge of fats, oils, and grease into the sanitary sewer system will help reduce sanitary sewer overflows caused from grease blockages and may help protect your own facility from damage caused by sewer line backup.

For more information or assistance please call the SRU FOG Control Program at (704) 638-5375 or visit our website at www.salisburync.gov/utilities .