FSE Best Management Practices

The following BMPs have been developed as a guide for the City's Food Service Establishments and major FOG producers to follow. Their purpose is to limit the discharge of FOG by the FSE to the extent possible. Not all BMPs may be applicable to all users; therefore, the following should be used as a starting point for the development of individualized BMPs.

BMP 1 – Employee Training and Awareness

The success of any FOG reduction program is dependant mainly on the participation of the individuals involved in such a program. It is therefore crucial to the success of the BMPs that employees and individuals be appropriately trained on the provisions thereof.

Each FSE should do the following to establish adequate employee training and awareness procedures:

- Train all employees on the provisions of the FSE's individual BMP program;
- Require that employees follow the BMPs;
- Instruct employees not to dispose of FOG into sinks;
- Post "No Grease" signs above sinks and other appropriate discharge points (the language on these signs is dependent upon the business).

BMP 2 – Garbage Disposal Limitation

A large volume of FOG can be eliminated from the sanitary sewer system by limiting or eliminating the discharge of food particles to the system. The use of garbage disposals is discouraged for this reason. Food particles should be discharged into the trash rather than a sink drain.

Additionally, the use of drain screens is recommended to capture food and other particles from being discharged into the sanitary sewer system. These screens should be cleaned frequently and emptied into the trash.

BMP 3 – Spill Clean UP

FSEs should develop applicable practices to limit the amount of spills that occur. These spills cause unneeded discharge of FOG into the sanitary sewer system. Clean up of any spills that do occur should follow these guidelines:

- Stop the spill at its source;
- Perform a "dry" clean up if possible. Use paper towels, brooms, rubber scrapers, or other means to dispose of the spilled food particles or FOG to the trash;
- If a "dry" cleanup is not possible, follow these guidelines;
    - Clean up as much as possible with rags;
    - Use granular or absorbent material (such as sand, cat litter, sawdust, etc.)
    - Remove spilled material to the trash;
    - Mop or wash as sparingly as possible and discharge to the sanitary sewer system.

Each FSE and other FOG producer should have a plan that will be followed in the event of a spill. This should include a step-by-step procedure that is known by all employees, as well as a responsible person who will monitor cleanup measures. Training to employees on such a plan should be periodically provided to employees.

BMP 4 – Equipment Cleaning and Maintenance

When cleaning and maintaining equipment, it is possible to reduce the amount of FOG that enters the sanitary sewer system. This may include emptying or removing grease from equipment prior to washing and placing in the trash. The use of other "dry" cleaning methods, such as use of paper towels rather than water rinsing, is also encouraged.

BMP 5 – Grease Handling and Disposal

Oils, grease, or other oily liquids (such as salad dressing) should not be discharged in large quantities into the sanitary sewer system. These materials should be recycled, if possible.

BMP 6 – Grease Traps

To properly perform, grease traps should be adequately sized and installed in accordance with the requirements of the City. They should also be located in such a way as to facilitate cleaning.

It is recommended that each FSE inspect and clean its grease trap as often as is necessary to ensure proper performance. Cleaning and inspection records for each FSE shall be completed and kept on file for three years. Grease collected from grease traps should be disposed of through appropriately licensed disposal companies.

BMP 7 – Residential and Private Dwellings

It is important to note that not all FOG problems are caused by FSEs. In certain cities, residential FOG discharge may be a significant amount of the City's FOG production. For this reason, it is recommended that residential customers also adopt the aforementioned BMPs as applicable.