

Cleanup-Wet vs. Dry

It is common practice in the food service industry to use water as the first method of cleaning and disposal. Using the pre-wash sink to remove food scraps from dishes and cookware allows food particles to enter the sewer system and create blockages, as does using water in place of a broom. The dry-wiping of cookware prior to dishwashing, along with maintaining a clean work environment will greatly reduce the amount of **fat, oil and grease (FOG)** entering the sewer system.

- Disposable napkins, rubber scrapers, or metal spatulas can be used to dry-wipe dishes and cookware. Used napkins can be disposed of in a trash receptacle.
- Rinsing and washing of cloth towels should be done in a sink that is connected to a grease trap.
- Drain screens can be used to prevent food particles from going down the drain.
- Post “NO GREASE” signs above sinks not connected to the grease trap.
- Absorbents can be used to absorb liquid spills. Sweep and dispose of the absorbent in the trash.



Figure 1: Sanitary sewer line clogged with grease.

Spill Prevention

Preventing spills reduces the amount of food waste in preparation and serving areas that will require clean up. A dry workplace is safer for employees in avoiding slips, trips and falls.

For spill prevention:

- Empty containers before they are full.
- Use a cover to transport fryer grease to the rendering barrel.
- Provide employees with the necessary tools (ladles, ample containers, etc...) to transport materials without spilling.
- Keep a spill kit with absorbent materials in food preparation areas.

Maintenance

Maintenance is the key to avoiding FOG blockages associated with grease interceptors. All staff should be trained to perform correct cleaning procedures for under the sink traps that are prone to break down due to improper maintenance. Implementing a weekly self-monitoring schedule is highly recommended.

For proper maintenance:

- Clean interceptors regularly. Grease traps must be cleaned monthly unless stated otherwise by the Huntington Sanitary Board (HSB).
- Witness all cleaning and maintenance activities to ensure the device is operating properly.
- Ensure that all grease-bearing drains discharge to the grease trap; this includes wash sinks, prep sinks, and woks.
- Keep cleaning logs or receipts on hand to show proof of cleaning for inspections.
- Obtain receipts from third party cleaners showing where they dispose of the grease.

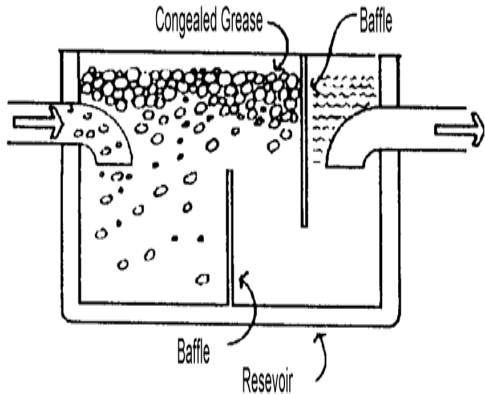


Figure 2: A typical grease interceptor.

FOG Disposal

FOG are commodities that, if handled properly, can be a valuable resource. Below is a list of DOs and DON'Ts for grease disposal.

DO:

- **DO** collect fryer grease in a rendering barrel separate from grease interceptor FOG.
- **DO** discard of grease interceptor grease in a capped disposable container.
- **DO** contract third party companies for the recycling of waste FOG.
- **DO** train kitchen staff of proper grease disposal and prevention.

DON'T:

- **DON'T** throw grease on the ground or into the street.
- **DON'T** throw grease in a dumpster uncontained or in a leaky garbage bag.
- **DON'T POUR GREASE DOWN THE DRAIN!**

Garbage Disposals

Using garbage disposals to dispose of food waste simply transfers the disposal from a landfill to a wastewater treatment plant. Disposal of food waste via a sewer system is more costly than landfill disposal and acts as a disincentive to reduce generation of food waste. Garbage disposals should not be plumbed to the grease interceptor.



Huntington Sanitary Board

"Keeping Water Clean"

Fats, Oils, and Grease

Best Management Practices

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