

# Kitchen Best Management Practices (BMPs) to Manage Fats, Oil, and Grease

Collect waste cooking oil and store in drums or barrels for recycling.



用油桶把廢棄的烹調油收集並儲存以便回收。

Dispose food waste directly into the trash. Garbage grinders are prohibited.



殘餘食物應直接投進垃圾桶內，禁止使用食物絞碎機。

Wipe pots, pans, dishware, and work areas prior to washing.



在清洗油鍋，炒鍋，盤，餐柜，和工作場所之前，應先把他們擦干淨。

Use absorbent products to contain spills.



當發生油脂外泄或外溢時，應使用可以吸收油脂的材料作緊急處理。

Use absorbents or other materials, like towels, to pick up spills before mopping the floor.



在清洗和拖地之前，先用類似抹布或能吸收油脂的材料來清除掉地上的油脂。

Keep grease emulsifying agents out of the sink and drain.



禁止使用油脂乳化添加劑，更不要把他們排放到水池或下水管內。



City of Los Angeles / Department of Public Works  
Bureau of Sanitation / Industrial Waste Management Division  
For more information call: 323-342-6200 or visit: [www.lacitysan.org](http://www.lacitysan.org)

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