

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

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



사용한 조리용 기름을 수거하여 재활용 드럼통이나 용기에 보관한다.

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



남은 음식물은 직접 쓰레기통에 버린다. 쓰레기 분쇄기는 사용하지 않는다

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



설거지 하기 전에 냄비, 프라이팬, 그릇이나 주방을 먼저 말끔히 닦아낸다.

Use absorbent products to contain spills.



흘러내린 오일은 흡수제를 사용한다.

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



물걸레질 하기 전에, 바닥에 쏟아진 물질을 수건이나 고양이 오물받이 같은 흡수용품으로 닦아낸다.

Keep grease emulsifying agents out of the sink and drain.



지방 용해제는 싱크나 배수구에 절대로 버리지 않는다.



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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