

# Best Management Practices

## Addressing Fats, Oil, and Grease from Food Service Establishments

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### BMPs for Grease Traps

- Do not discharge wastewater with a temperature above 140° F to any grease trap.
- Do not connect dishwasher to grease traps. Discharge from mechanical dishwashers must bypass grease traps.
- Do not discharge solids into grease traps. Clean screens regularly.
- Clean and maintain your grease trap regularly.
- When cleaning your grease trap:
  - \* Skim off the waste FOG collected on top of the grease trap and transfer it to a recycling barrel on a daily basis, or more frequently, if necessary.
  - \* Inspect grease traps to determine that all parts are in good working condition and installed properly.

**Protect the public health and the environment.**

Prevent sewage blockages and spills.



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