

Best Management Practices

Addressing Fats, Oil, and Grease from Food Service Establishments

DOs:

- Collect waste cooking oil and store in drums or barrels for recycling.
- Dispose food waste directly into the trash/garbage can.
- "Dry wipe" pots, pans, dishware and work areas prior to washing.
- Use absorbent material or rags to pick up spills before mopping the floor.
- Remove any garbage grinder.

DON'Ts:

- Do not pour liquid fats, oil or grease into the sinks and floor drains.
- Do not discard garbage or food waste into the sink.
- Do not discharge solvents, caustics, acid, or grease emulsifying agent into sink.
- The City Ordinance prohibits the use of garbage disposers (grinder) in FSE.

Protect the public health and the environment.



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