

# **City of Canby**

## **Best Management Practices for Commercial Food and Restaurant Facilities**

**This guidance document provides the established Best Management Practices (BMPs) for fats, oil, and grease (FOG) encountered in commercial food and restaurant facilities.**

**Grease Traps and Grease Interceptors** require diligent effort made by the commercial food and restaurant facility managers and staff to insure that they are regularly maintained and properly serviced by waste grease haulers.

### **Prevent Blockages in the Sewer System**

- ✓ Train kitchen staff and other employees about how they can help ensure BMPs are implemented.
- ✓ Post “**Wipe It Clean**” signs above sinks.
- ✓ Scrape all pots, pans, and dishware prior to dishwashing.
- ✓ Keep water less than 140°F in all sinks, especially in pre-rinse sink before mechanical dishwasher.
- ✓ Use a three-sink dishwashing system (washing/rinsing/sanitizing in a 50-100 ppm bleach solution)
- ✓ Recycle waste cooking oil through proper disposal company.
- ✓ Dispose of food waste by recycling or by depositing in trash dumpster.

### **Proper Maintenance Activities**

- ✓ No degreaser or additive of any kind permitted in grease traps or interceptors.
- ✓ Clean grease traps and interceptors routinely based on city established schedule.
- ✓ Witness all grease trap or interceptor cleaning to ensure it is properly cleaned and operational.
- ✓ Do not discharge solvents, acids, caustic, or emulsifying agents into the city sewer system.

### **Prevent FOG from entering creeks, lakes and rivers through the storm drain system.**

- ✓ Cover outdoor grease and oil containers.
- ✓ Locate grease dumpsters and storage containers away from storm drain catch basins.
- ✓ Use absorbent pads or other non-free-flowing material to clean up spills around outdoor dumpsters.