

# FOG Management Best Practices for a Commercial Kitchen

## Kitchen Waste Disposal

- Never dispose of waste grease into an outdoor drain
- Recycle food waste, paper, glass, aluminum, oil and grease
- Dispose of chemical-soaked rags and other toxic waste materials properly
- Make sure you stay current with your grease trap pumping clean out schedule
- Store recyclable grease in sealed containers

## Employee Education

- Regularly inspect and maintain storage containers
- Store materials inside a building or a covered area designed to prevent runoff from entering the storm drain
- Place materials inside rigid, durable, waste-tight containers with properly-fitted lids

## Washing Carts

- If you wash carts with soap, the water must be captured and drained to the sanitary sewer, not to an outdoor drain
- Lunch wagons and other equipment should be washed at your local commissary equipped to accept and discharge wastewater to the sanitary sewer system

