

Kitchen Best Management Practices (BMP's)

Waste Cooking Oil

- All waste cooking oil shall be collected and stored properly in recycling barrels or drums. Such recycling barrels or drums shall be maintained appropriately to ensure they do not leak.
- Licensed haulers or an approved recycling facility must be used to dispose of waste cooking oil.

Maintenance of Kitchen Exhaust Filters.

- Kitchen exhaust filters shall be cleaned as frequently as necessary to be maintained in good operating condition, but in no event less than one time per month.

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour All Liquid Oil and Grease from Pots, Pans, and Fryers into a Waste Grease Container
- Prior to Washing, Scrape Solidified Fats and Grease from Pots, Pans, Fryers, Utensils, Screens, and Mats into a Container
- Use Recycling Barrels with Covers for Onsite Collection of Grease and Oil
- Empty Grill Top Scrap Baskets or Boxes into a Container

Dishwashing

- Use Rubber Scrapers, Squeegees, or Towels to Remove Food and FOG from Cook and Serving Ware Prior to Dishwashing
- Dry Wipe Food and FOG into Trash Can Prior to Dishwashing
- Do Not Discharge Wastewater with Temperatures Above 140 degrees F

Spill Prevention and Clean-up

Spill Prevention BMPs

- Empty Containers Before They Are Full to Avoid Accidental Spills
- Provide Proper Conveyance Devices to Transport Materials Without Spilling

Spill Clean-up BMPs

- Block Off Sinks and Floor Drains Near the Spill

- Clean Spills with Towels and Absorbent Material
- Use Wet Cleanup Methods Only to Remove Trace Residues

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and Post Spill Procedures for Different Types of Spills
- Develop Schedule for Training and Refreshing Employees about Procedures
- Designate a Key Employee Who Monitors Clean-Up

Absorbent Materials and Towel Usage

- Use Disposable Absorbent Materials to Clean Areas where Grease May Be Spilled or Dripped
- When Using Paper Towels, Use Food Grade Paper to Soak Up Oil and Grease Under Fryer Baskets
- Use Towels to Wipe Down Work Areas
- Use Absorbents Under Colanders in Sinks when Draining Excess Meat Fat

Food Waste Disposal/Recycling

- All food waste shall be placed in enclosed plastic bags and disposed of directly into the trash or garbage, and not in sinks.
- Used or spent oil and grease generated from fryers and other equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

Employee Training

- Food service establishments shall train all employees within one year after the effective date of this article, and twice each calendar year thereafter, on the following subjects:
 - How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease;
 - How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors;
 - The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped;
 - How to properly dispose of grease or oils from cooking equipment into a grease barrel or drum without spilling.
- Training shall be documented and employee signatures retained indicating each employee’s attendance and understanding of the practices.
- Training records shall be available for review at any reasonable time by an authorized inspector.
- All best management practices shall be posted conspicuously in the food preparation and dishwashing areas at all times.