

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.

A Pocket Guide to Best Management Practices for Kitchen Grease



A Pocket Guide to...

*Best Management Practices
for Kitchen Grease*

For more information please call:

City of Escalon—FOG Control Program:

(209) 691-7430



Best Management Practices for **outside** grease storage:



CONTAINER STORAGE:

- Store grease only in recycling barrels or drums.
- Use only containers in good condition.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Conduct regular inspections of the storage area and regularly maintain the container and storage area.
- Store containers away from storm drains.
- Licensed haulers or an approved recycling facility must be used to dispose of waste cooking oil.

Write and implement a spill prevention and recovery plan:

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 materials
- ◇ Use wet clean-up 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

Grease and food backup can cause major damage to pipes and lead to sewage back-ups to your business.

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.



ABSORBANT 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



KITCHEN EXHAUST FILTER MAINTENANCE:

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.



Best Management Practices for **grease inside** the kitchen:

RECYCLE ALL WASTE OIL AND GREASE:

Never pour oil or grease down a drain or into a catch basin. This will clog the drains, overwhelm grease retention devices, and pollute streams. It may also result in fines and penalties.

USE REMOVABLE DRAIN SCREENS ON ALL DRAINS:

Drain screens should be cleaned frequently, with screened solids placed into the garbage, and should have openings between 1/8" and 3/16".

PREPARE PROPERLY FOR DISHWASHING:

Put all Fats, Oil and Grease (FOG) into a Grease Waste Container and all food waste into the trash prior to washing, making sure to dry wipe the cooking and serving ware before placing in the water. Do not discharge wastewater with temperatures above 140°F.