
BEST MANAGEMENT PRACTICES

1. Train all kitchen and dishwashing staff on proper FOG management.
2. Scrape dishes and pans or "dry wipe" before putting them into the sink or dishwasher.
3. Place food scraps from dishes into trashcans and garbage bags and dispose of properly.
4. Never pour greases, oils, oily sauces, syrups, or dressing down the drain.
5. Never "hot flush" oil or grease down sinks or drains.
6. Dispose of FOG in covered collection containers.
7. Have FOG picked up by a certified hauler for disposal.
8. Allow FOG to cool before it is skimmed, scraped or wiped off of all preparation and servicing surfaces.
9. Cover the kitchen sink drains and floor drains with screening and empty debris into garbage as needed.
10. Recycle used fryer oil.
11. Do not pour chemicals or additives into the grease interceptor.

