

FAT, OIL, AND GREASE

BEST MANAGEMENT PRACTICES

The following are ideas for maximizing the effectiveness of your grease trap or grease interceptor:

- Remove food waste with “dry wipe” methods such as scraping, wiping, or sweeping before using “wet” methods. Scrape food and grease on pots, pans, and dishware into the trash.
- Use food grade paper to soak up oil and grease under fryer baskets and use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/rinsing.
- Discontinue the use of garbage grinders. Deposit food waste in the trash!
- Collect fryer oil in an oil-rendering tank for recycling. Move the oil recycle container to a convenient location. **Never discharge oil into a grease trap or interceptor.**
- Prevent spills. Empty containers before they are full. Use a cover to transport grease trap contents to the rendering container. Provide employees with the proper tools to transport materials without spilling.
- Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher.
- When using a 3-compartment sink for ware washing, make sure all drain screens are installed and lines are trapped. Use proper concentrations of cleaners and disinfectants and use detergents that promote rapid oil/water separation.
- Contract with a management company to professionally clean large hood filters. Hand-clean small hoods with spray detergents and wipe down with cloths for cleaning. Hood filters can be effectively cleaned by routinely spraying with hot water with little or no detergents over the mop sink that should be connected to a grease trap. After hot water rinse (separately trapped), filter panels can go into the dishwasher.
- Make sure all kitchen staff and other employees practice these grease management techniques.

For additional information, please contact Pam Kirklin at Marion Utilities (664-2391 ext. 128).