

Attachment B – Best Management Practices for Food Service Establishments

BMP	Reason	Benefits
Train staff on how they can help ensure BMPs are utilized.	People are more willing to support an effort if they understand the basis for it.	All BMPs have a better chance of being implemented and sustained.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a reminder for kitchen staff.	Helps minimize grease to the interceptor and reduce cleaning and disposal costs.
Thoroughly "dry wipe" or scrape cookware and dishware contents into waste receptacle prior to rinsing and washing.	Solid wastes and FOG materials will not be sent to the interceptor/sewer system.	Reduce the amount of material going to the interceptor and frequency/cost of cleaning services.
Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the dishwasher.	Temperatures above 140° F will dissolve grease, but the grease can re-congeal or solidify as the water cools.	Reduced grease to the interceptor and lowered water heating costs.
Recycle used cooking oil; Do not pour cooking oil down sinks or drains.	Reduce the amount of oils going to interceptor/sewer system.	Reduced interceptor maintenance costs and possibly being paid for oil as commodity.
Use strainers or screens to prevent food particles from entering drains.	Food waste should be disposed of as solid waste in landfills or recycled.	Proper disposal or recycling reduces the frequency and cost of interceptor cleaning.
When possible, use dry clean-up practices (sweeping, kitty litter, etc.) in lieu of wet methods.	Reduces water consumption and loading of interceptor.	Lowered water expenses and chance of slips and falls.
Clean interceptors routinely—the frequency is based on device size, and business and wastewater volumes.	Ensures that grease build-up does not cause the interceptor to operate poorly or enter the sewer system.	Prevents violation(s) and sewer line blockage (and the cost of hiring someone to unclog it).
Observe interceptor services to ensure the device is properly cleaned and operating.	The interceptor may need repairs or servicing less or more often; ensure it is re-filled with potable water.	Ensure the full value of pumping fees received.
Remove garbage disposal and/or food grinder.	Causes excessive solids to be introduced into system.	Reduces materials going to the interceptor and service costs.
Store hazardous materials properly.	Reduces the chance of a spill, injury, or violation.	Restricts access and reduces costs and liabilities.