



County of Santa Barbara-Laguna County Sanitation District

Fats Oils and Grease Control Program: Guide for Kitchen Best Management Practices (BMPs)

The following is a list of Best Management Practices (BMPs) which is provided as a guide to assist Food Service Establishments (FSEs) to minimize the effects of Fats Oils and Grease (FOG) on plumbing fixtures and the City Sewer System.

Grease Traps and Interceptors

- Clean traps and interceptors according to the frequency required by your FOG Discharge Permit. Always maintaining FOG levels <25% of total liquid depth. Do not vary from assigned frequency unless authorized by the County.
- Keep all records for cleaning and maintenance in a FOG Binder and maintain records onsite for 3 years
- Inspect Traps and Interceptors regularly to make sure all internal and external components are in place and functioning as designed

Grease Container Usage

- Prior to washing, scrape solidified fats, oils, and grease from pots, pans, fryers, utensils, screens and mats into containers
- Carefully, without spilling, pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Grease spilled on the ground or on the outside of the grease recycling containers must be cleaned up immediately. Grease left on the ground or on an uncovered recycle bin is a violation of County Sewer and Stormwater Ordinances
- Use recycling barrels or bins with covers and secondary containment for onsite collection of grease and oil
- Used oil and grease generated from fryers and other cooking equipment must be recycled through a rendering and recycling company

Drain Screens

- Required to be installed in all drains with openings between 1/8" and 3/16"

Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils, and grease from cookware and dishes prior to dishwashing
- Dry wipe remaining food and fats, oils, and grease into trash prior to dishwashing

Spill Prevention and Clean-Up

- Proactive Spill Prevention and Clean-Up Procedures
 - Develop and Post spill procedures for kitchen staff
 - Develop a schedule to train employees on spill prevention and clean-up
 - Designate a key employee to monitor the management and clean-up of grease barrel/container
- Spill Prevention BMPs
 - Empty containers before they are full to prevent accidental spills
 - Provide a proper portable container with a cover to transport materials without spilling
- Spill Clean-Up BMPs
 - Block off sink and floor drains near the spill; Clean spills or drippings immediately as they occur
 - Clean spills with towels or absorbent materials
 - Use wet cleaning methods only after area is 99% clean to remove trace residues

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where oils and grease may be spilled or dripped
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fats

Employee Education

- An Education Program on BMPs should be implemented. The program must consist of:
 - New Employee BMP Training Program. Keep all training records on site.
 - Quarterly training for existing kitchen staff. Keep all training records on site.
 - Posting of BMPs and facility FOG Permit in kitchen area