

BEST MANAGEMENT PRACTICES



Keep FOG out of drains using the following methods. Use a GREASE INTERCEPTOR or trap to catch FOG that does go down the drain. Keep your interceptor CLEAN AND MAINTAINED.

Do's & Don'ts



- ✔ Use dry methods for clean-up
- ✔ Use food grade paper to soak up oil and grease under fryer baskets
- ✔ Install drain screens to prevent food, straws, and utensils from entering the plumbing system
- ✔ Use a rubber scraper to remove FOG from cookware, utensils, dishes, and kitchen equipment and throw it away
- ✔ Wipe down pans and work areas with paper towels
- ✘ Do not pour fats, oils, or grease from cooking down any drain
- ✘ Do not use the sink to dispose of foods containing FOG such as food scraps, sauces, batters, marinades, salad dressings, or dairy products
- ✘ Do not pour hot liquids down the drain
- ✘ Do not neglect proper cleaning and maintenance of your grease interceptors
- ✘ Do not let grease get into the environment from any source. See next page.

