

Kitchen Best Management Practices (BMP's)

1. Inform Employees about BMPs



2. Limit Garbage Disposal Usage



5. Scrape Food and Grease off Plates and Cookware



4. Collect and Render Yellow Grease



3. Use Floor and Sink Drain Screens



- 1. Inform Employees about Kitchen Best Management Practices.** Employees should be trained to implement BMP's and/or to properly clean out grease control devices such as grease traps.
- 2. Limit Garbage Disposal Use.** Garbage Disposals allow food mass to enter the sewer system.
- 3. Use Drain Screens** to prevent food particles and grease from entering the sewer.
- 4. Keep grease out of the drains by collecting and rendering yellow grease.** The more yellow grease that is rendered, the less grease that ends up in drains, grease traps and interceptors.
- 5. Scrape** grease and food from plates and cookware into the trash before washing.
- 6. Wipe** up food or grease spills with disposable rags before mopping.
- 7. Maintain a cleaning log** for interceptors and traps.