

Best Management Practices for Food Service Establishments



Food Service Establishments (FSEs) can reduce the waste that goes down the drain by using Best Management Practices (BMPs).

BMPs are a schedule of activities, maintenance procedures, prohibitions and other management practices to prevent or reduce stoppages and overflows in the sanitary sewer system.

BMPs could help extend the cleaning and pumping frequency of the grease removal system, and prevent unnecessary and expensive repairs or facility closures.

Example BMPs

Scrape all food waste from plates, pots and pans into a lined garbage can. Place with regular trash for disposal.



Use paper towels to “dry wipe” oil and grease from plates, pots and pans before washing.



Prewash plates, pots, pans, etc. by spraying them off with cold water over a small mesh strainer placed over the drain. This will keep food scraps from going down the drain. Empty strainer into a garbage can as often as necessary.

Place all used oil and grease into a “waste grease bucket”. Liquid oil and grease from the waste bucket or other devices must be taken to the grease dumpster. To prevent spillage, empty the grease bucket before it becomes too full.



Contain any oil and grease spill. Absorb it with dry material (cat litter, oil dry, wood shavings, etc.). Place in a plastic bag to discard with regular trash.

Do Not pour or allow any waste to go into an alley, street or storm drain.



Excessive use of drain cleaners can damage your sanitary sewer line causing major problems and costly repairs.

Remember

- ✓ Properly dispose of waste oil and grease.
- ✓ Clean the grease device as scheduled.
- ✓ Document all cleanings and inspections.
- ✓ Keep all maintenance records on site for 3 years.

Don't

- ✓ Obstruct the grease trap or interceptor.
- ✓ Use hot water to flush the sewer lines.
- ✓ Rely on drain cleaners, enzymes or chemical agents.

For More Information please contact:

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