



Proper Disposal of Fats, Oils and Grease Best Management Practices

Proper Disposal

Put food waste in the green bin. Do not put food waste into sinks, drains, garbage disposals, dishwashers or anything that connects to the sewer or storm drain systems.

Training

Explain that fats, oils, and grease (FOG) are a problem when washed down drains because they can clog the sewers and create overflows.

Signage

Post proper disposal of Fats, Oils and Grease Best Management Practices (BMPs) signs near sinks and dishwashers.

Wiping & Scraping

Wipe or scrape pots, pans, dishware, and work areas into the food waste bin to remove fats, oils, and grease (FOG) and food residues from cookware, dishware, etc., before washing.

Proper Water Temperature

Use mild water temperatures (120°F to 140°F) in all sinks, especially in pre-rinse sinks.

Drain Screens

Install/Use easily cleaned and removable drain screens in all sink drains, floor drains, kitchen sinks, mop sinks and hand sinks to capture solid materials. The screen openings should be 1/8” to 3/16” and removable to make screens easy to clean.

Hood Filters

Clean exhaust hood filters in sinks, not outside. This prevents pollutants from entering the storm drain system.

Recycling

Recycle used cooking oil and grease by collecting and storing in a recycling barrel or rendering bin.



Spills

Block off floor sinks and floor drains near any FOG related spill and cleanup using absorbent materials, such as absorbent sweep or paper towels. Place used absorbent material in plastic bags before placing in the correct bin. If only organic material such as paper towels are used for cleaning, they can be placed in the green organics bin. Mop the area and dispose of mop water in the mop sink.

Overflows

Prevent outdoor spills and overflow from entering the storm drain by creating a barrier using dirt or other absorbent material to contain the overflow until all grease is cleaned. Call the City of Folsom Environmental and Water Resources Department at (916) 461-6177 as soon as possible. Overflows from outdoor interceptors may result in fines and costs associated with cleanup.

Grease Removal Device Maintenance

Regularly service grease interceptors and grease traps. Use only licensed waste haulers (see Selecting A Grease Hauler information sheet). When possible, witness all cleaning and maintenance of outdoor grease interceptors to ensure the device is properly serviced (see Grease Interceptor Maintenance instruction sheet). Manual indoor grease traps should be cleaned weekly at minimum, or daily depending on the use of BMPs, number of customers and type of food served. Clean indoor automatic grease traps daily.

Record Keeping

Keep receipts from a California Department of Food and Agriculture licensed grease waste hauler for three years.