



# FATS OILS & GREASE

## BEST MANAGEMENT PRACTICES

The implementation of Best Management Practices (BMPs) listed below will result in an overall improvement in the performance and operation of the grease interceptor and will help in reducing maintenance costs. Train kitchen personnel in the importance of implementing BMPs.

- ▶ Dry-wipe or remove food waste from dishware, pots, and pans prior to washing.
- ▶ Dispose food waste in a special recycling container or in the trash.
- ▶ Install screens in all sinks, floor sinks, and floor drains.
- ▶ Clean screens frequently into the trash or the food waste recycling container.
- ▶ Have a schedule for maintenance of exhaust hood.
- ▶ Dispose used oil or grease in a designated container that is kept free of spills and closed with a lid.
- ▶ Never pour grease or cooking oil into a sink, floor drain, dumpster, or storm drain.
- ▶ Inspect the yellow grease containers daily to avoid overfilling.
- ▶ Inspect solid separators daily to prevent excessive accumulation of food solids.
- ▶ Use dry methods like rags, absorbent material, sweeping, to clean up spills, prior to mop and bucket.
- ▶ Discharge mop water through a fixture that is connected to the grease interceptor.
- ▶ Discharge cleaning waters from floor mats, exhaust hoods, large kitchen equipment through a fixture that is connected to the grease interceptor.
- ▶ Be present during the grease interceptor's pump-out, to assure the complete removal of the contents.

For more information, please contact the Division of Environmental Resources Management (DERM) - FOG Control Program at [FOG@miamidade.gov](mailto:FOG@miamidade.gov) or at 305-372-6920.