

# Restaurant Best Management Practices

One common waste stream for restaurants is Fats, Oils, & Grease (FOG). These are found in common foods and food ingredients such as: meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

If FOGs are not managed properly, they can stick to the sides of your kitchen drain and sewer pipe. Overtime, buildup of FOG can plug your pipes and cause a sewer backup into your business! These buildups can also have harmful affects in our public sewer system and backup sewage into our streams, lakes, and Puget Sound.

Educate your employees on the importance of controlling FOG and use the following Best Management Practices (BMPs) for other common waste streams found in the restaurant industry.

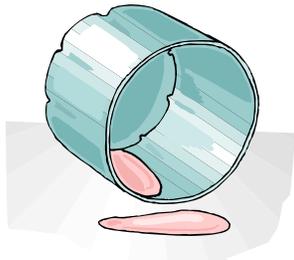
## SPILL PREPARATION

There is potential for spilling oil and grease when using it in your business. FOG spills inside and outside of your business should be cleaned up immediately. It is your responsibility to be prepared with a spill plan and kit.

### SPILL PLAN

This written plan should include:

- ✓ Detailed spill cleanup and disposal procedures
- ✓ Instructions for all employees
- ✓ Facility information
  - Owner's name
  - Address
  - Phone number
- ✓ Map showing location of all grease storage areas and storm drains
- ✓ Designated spill response employee (include name, phone number, and address for this person)
- ✓ Name and phone number of agency and contractors to contact if employees cannot manage spill



### SPILL KIT

Assemble a spill kit and store it where spills may occur.

The kit should include:

- ✓ Absorbent materials (e.g. pads, kitty litter, booms)
- ✓ Broom & dust pan
- ✓ Garbage bags
- ✓ Instructions for cleaning up the spill
- ✓ Gloves, goggles

## GREASE INTERCEPTOR

Grease interceptors (GI) and grease traps are designed to catch FOG before they reach the sewer, reducing the risk of clogged pipes. Puyallup Municipal Code (PMC) requires that all waste streams containing FOG within restaurants be directed into an appropriately-sized GI.

Grease traps are usually located under or near sinks in cooking areas, and GIs are large underground vaults found outdoors.

**PMC 14.06 states that GIs must be pumped-in-full every three months. PMC also requires all maintenance and compliance records be retained on-site for a minimum of three years.**

## USED COOKING OIL

- ✓ Drain pots, pans, or anything with FOG into a container and set aside for recycling FOG materials.
- ✓ Contact a grease recycling or rendering company for their requirements on containers, contents and storage.
- ✓ Secure storage containers to prevent accidental spills, vandalism, and unauthorized use.
- ✗ **Never pour used cooking oil or grease down the drain.**



## HOOD VENTS

Hood filters should be cleaned regularly. Proper care reduces the need to have duct repair and exhaust fan cleaning by an outside company.



- ✓ Remove the filters and wipe or scrape off as much grease as possible. Dispose of grease by recycling or placing in the garbage can.
- ✓ Wash hood filters with hot water (less than 140° F) in sinks that flow to sanitary sewer. If soap is necessary, use a small amount.
- ✓ Keep records of when the hood filters are cleaned.
- ✗ **NEVER clean hood filters outside or in any area where waste water can flow to the gutter, storm drain, or street.** Make sure the hood cleaning companies collect and properly dispose of any waste water generated.

## TRASH BINS

Dumpster areas are important to maintain because they can discharge unsafe materials into our waterways.

- ✓ Pick up litter on the ground and dispose in trash bins.
- ✓ Sweep dumpster and parking areas frequently and dispose of debris in a trash bin.
- ✓ Keeping dumpster areas clean will minimize the attraction of rodents and other pests.
- ✓ **Keep dumpster lids closed at all times.**
- ✗ **NEVER hose down trash bins, grease storage areas, or parking lots.**



## GENERAL CLEANING

### FLOOR MATS & GREASY EQUIPMENT

- ✓ Wash floor mats, grills, and garbage cans in a mop sink so the waste water goes to a grease-retention device, such as a grease interceptor.
- ✗ **NEVER clean this kind of equipment outside or in an area where waste water can flow to the gutter, storm drain, or street.**

### MOP WATER

- ✓ After cleaning floors, dump mop water in a mop sink or drain connected to sanitary sewer.
- ✗ **NEVER dump mop water outside or in an area where waste water can flow to the gutter, storm drain, or street.**



## PRESSURE WASHING

### Remember: Only Rain Down the Drain!

Water entering storm drains *is not* filtered or treated before it reaches our streams. Pressure washing any surface removes substances and directs them into the storm drain, which is harmful to our waterways.

### PARKING LOT

- ✗ Pressure washing these areas will pull up any grease and oils from automobiles, which are very harmful to our streams.
- ✗ **NEVER pressure wash parking lots** unless the storm drain is plugged and the water is collected for treatment or redirected to an area to be filtered.

### SIDEWALKS

- ✓ Pressure washing sidewalks is allowed if no soap is used in the process.



## QUESTIONS?

Contact your Business Outreach Specialist:  
**Kendall Wals**

[kwals@ci.puyallup.wa.us](mailto:kwals@ci.puyallup.wa.us) | (253) 770-3364

TO REPORT A SPILL OR ILLICIT DISCHARGE, CALL: (253) 770-3336

