






## CITY OF WEST HAVEN, CONNECTICUT FATS, OILS, AND, GREASE (FOG) CONTROL PROGRAM BEST MANAGEMENT PRACTICES (BMPs)





<b>KITCHEN STAFF PRACTICES</b>			
<b>BMP</b>	<b>DESCRIPTION</b>	<b>PURPOSE</b>	<b>BENEFITS</b>
<b>Train the kitchen staff</b>	Train kitchen staff twice each calendar year about the importance of BMPs and how they can help ensure BMPs are implemented.	To reduce the amount of fats, oils, and grease (FOG) discharged to the sewer system.	The benefits of BMPs can be understood and have a better chance of being implemented.
<b>Post BMPs and "No Grease" signs</b>	Post any BMPs and "No Grease" signs above sinks and in front of dishwashers.	Frequent reminders can help educate employees about the importance of keeping FOG out of sinks and drains.	Keeping FOG out of the drains will reduce plumbing problems. 
<b>"Dry wipe" pots, pans, dishware and work areas</b>	 Properly dry wipe pots, pans, and work areas of FOG before	To prevent FOG from entering the drain and instead dispose of it in garbage receptacles.	Reduce the amount of FOG entering the grease trap/interceptor, which will require less frequent disposing, and cleaning, reducing maintenance costs.
<b>Dispose or recycle food waste</b>	Properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors or recycle food waste if possible rather than disposing into the sinks.	To prevent solids from creating blockages in the grease trap/interceptor. Also, some recyclers will take food waste for animal feed.	Reduce the frequency and cost of grease trap/interceptor pumping and cleaning. Recycling food wastes will reduce the cost of solid waste disposal.
<b>Use water temperature less than 140°F</b>	Use water temperatures less than 140°F in all sinks. 	Temperatures greater than 140°F will liquefy FOG and allow it to eventually flow into the sewer system where it can solidify and cause blockages.	Reduce energy costs of gas and/or electric for heating the water and reduce amount of FOG entering the grease trap/interceptor which will result in less frequent disposing and cleaning.



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<p><b>Use a three compartment sink dishwashing system</b></p>	<p>A three compartment sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing, uses water temperatures less than 140°F.</p>	<p>A three compartment sink dishwashing system involves lower temperatures (&lt;140°F), while a mechanical dishwasher uses temperatures in excess of 140°F (typically 160°F), which liquefies the grease.</p>	<p>Reduce energy costs of gas and/or electric for heating the water and reduce amount of FOG entering the grease trap/interceptor, which will result in less frequent disposing and cleaning.</p>
<p><b>Recycle waste cooking oil (yellow grease)</b></p>	<p>Recycle waste cooking oil used in fryers.</p> 	<p>To prevent oil from entering the grease trap/interceptor and potentially the sewer system.</p>	<p>Food establishment will be paid for the recycled cooking oil.</p>
<p><b>Absorption products</b></p>	<p>Use absorption products to clean under fryers, dumpsters, receptacles, and other locations where grease may be spilled or dripped.</p>	<p>To prevent FOG from flowing to the storm drain system. Free flowing absorbent materials, such as sawdust, can be discharged to the storm drain.</p>	<p>FOG that is discharged to the storm drain will degrade the water quality of the outfall water bodies and may result in legal penalties or fines.</p>
<p><b>Clean kitchen exhaust systems</b></p>	<p>Kitchen exhaust filters, ducts, vents, and hoods shall be cleaned as frequently as necessary to be maintained in good operation condition.</p>	<p>Not maintained kitchen exhaust systems can allow FOG to escape and accumulate on the roof and eventually enter the storm drain.</p>	<p>FOG that is discharged to the storm drain will degrade the water quality of the outfall water bodies and may result in legal penalties or fines.</p>
<p><b>Clean and wash floor mats</b></p>	<p>Clean and wash floor mats in a utility mop sink. Empty mop water into a sink or drain connected to a grease trap/interceptor. Do not empty mop or wash water into storm drain.</p>	 <p>To prevent FOG on the floor mats from flowing to the storm drain system.</p>	<p>FOG that is discharged to the storm drain will degrade the water quality of the outfall water bodies and may result in legal penalties or fines.</p>



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<b>GREASE TRAP PRACTICES</b>			
<b>BMP</b>	<b>DESCRIPTION</b>	<b>PURPOSE</b>	<b>BENEFITS</b>
<b>Storage</b>	All extracted FOG shall be collected and stored properly in recycling barrels, drums, or bins with closed covers, stored out of reach of vermin and maintained appropriately to ensure they do not leak and enter nearby storm drains.	To prevent FOG from flowing to the storm drain system. Covers prevents rainfall from overflowing the receptacle. Store receptacles away from storm drains.	 <p>FOG that is discharged to the storm drain will degrade the water quality of the outfall water bodies and may result in legal penalties or fines.</p>
<b>Witness cleaning and maintenance</b>	 <p>Witness all grease trap/interceptor cleaning by the licensed hauler.</p>	Witness all grease trap/interceptor cleaning to ensure that the equipment is working properly and licensed hauler is properly cleaning the equipment.	Ensure food establishment is getting fair value for the cost of the cleaning and not cleaning the grease trap/interceptor more often than necessary.
<b>Cleaning log</b>	A cleaning log shall be kept on the premises and shall be properly filled out by the user and retained for a minimum of 5 years.	It is required by the City's FOG Ordinance to ensure that the grease trap/interceptor maintenance is being performed on a regular basis. The maintenance log shall be made available to the City for inspection on demand.	The cleaning log serves as a record of cleaning frequency and helps optimize the cleaning frequency to reduce costs.
<b>FOG cleaner receipts</b>	All licensed cleaner's receipts shall be retained for a minimum of 5 years.	It is required by the City's FOG Ordinance to ensure that the grease trap/interceptor maintenance is being performed on a regular basis. The cleaner's receipts shall be made available to the City for inspection on demand.	Proof that the food establishment is properly maintain the grease trap/interceptor as required by the City's FOG Ordinance.
<b>Inspection of grease trap/interceptor</b>	All automatic grease traps and grease interceptors shall be inspected by the City in conjunction with the annual license renewal. The results of the inspection shall be reported on an inspection form.	 <p>The inspection must be conducted to meet the requirement of the City's FOG Ordinance.</p>	The inspection ensures that all grease traps/interceptors are operating continually and effectively as required in the City's FOG Ordinance. Failure to do so may result in legal penalties or fines.