



Kitchen Best Management Practices (BMP's)

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour All Liquid Oil and Grease from Pots, Pans, and Fryers into a Waste Grease Container
- Prior to Washing, Scrape Solidified Fats and Grease from Pots, Pans, Fryers, Utensils, Screens, and Mats into a Container
- Use Recycling Barrels with Covers for Onsite Collection of Grease and Oil
- Empty Grill Top Scrap Baskets or Boxes into a Container

Dishwashing

- Use Rubber Scrapers, Squeegees, or Towels to Remove Food and FOG from Cook and Serving Ware Prior to Dishwashing
- Dry Wipe Food and FOG into Trash Can Prior to Dishwashing
- Do Not Discharge Wastewater with Temperatures Above 140 degrees F

Spill Prevention and Clean-up

Spill Prevention BMPs

- Empty Containers Before They Are Full to Avoid Accidental Spills
- Use a Cover to Transport Grease Materials to a Recycling Barrel
- Provide Proper Conveyance Devices to Transport Materials Without Spilling

Spill Clean-up BMPs

- Block Off Sinks and Floor Drains Near the Spill
- Clean Spills with Towels and Absorbent Material

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and Post Spill Procedures for Different Types of Spills
- Develop Schedule for Training and Refreshing Employees about Procedures
- Designate a Key Employee Who Monitors Clean-Up

Absorbent Materials and Towel Usage

- Use Disposable Absorbent Materials to Clean Areas where Grease May Be Spilled or Dripped
- Use Towels to Wipe Down Work Areas
- Use Absorbents Under Colanders in Sinks when Draining Excess Meat Fat



Food Waste Disposal/Recycling

- Used or spent oil and grease generated from fryers and other equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

Employee Education

An Education Program on the BMPs should be implemented consisting of:

- New Employee Training Program
- Frequent Refresher Training Program
- Kitchen BMP Signage