



Grease Control Program

Best Management Practices

- Train employees on Best Management Practices
- Keep maintenance log
- Dispose of used FOG properly
- Use garbage bins for solid waste
- Recycle used oil
- Cover & empty containers before they are full
- Use paper to soak up excess oils
- Post signs to remind employees to use BMPs
- Scrape or wipe plates and pans before washing
- Keep sink wash water temperature below 140°F
- Use strainers on sinks and drains
- Keep exhaust and hood filters clean
- Inspect and maintain grease traps and/or interceptors