PROPER DISPOSAL OF FATS, OILS AND GREASE - BEST MANAGEMENT PRACTICES (BMP's)

TRAINING

Explain that fats, oils and grease (FOG) are a problem when washed down drains, because they can clog the sewers and create overflows.

SIGNAGE

Post Proper Disposal of Fats, Oils and Grease Best Management Practices (BMPs) signs near sinks and dishwashers.

PROPER WATER TEMPERATURE

Use mild water temperatures (120° F to 140° F) in all sinks. This is especially important in pre-rinse sinks.

DRAIN SCREENS Install/use drain screens in all sink drains (floor sink drains, kitchen sinks, mop sinks and hand sinks) to capture solid materials. The screen openings should be 1/8" to 3/16" and removable to make the screen easy to clean. Adding a second screen can help prevent solid materials from entering the sewer when cleaning the first screen.

CLEAN HOOD FILTERS

Clean exhaust hood filters in sinks, not outside. This prevents pollutants from entering the storm drains.

RECYCLING

Recycle used cooking oil and grease by collecting and storing in a recycling barrel or rendering bin.

Block off floor sinks and floor drains near any FOG related spill and clean up using absorbent materials, such as absorbent sweep or paper towels. Place used absorbent material in plastic bags before placing in the trash. Mop the area and dispose of mop water in the mop sink.

OVERFLOWS

Prevent outdoor spills and overflows from entering the storm drain by creating a barrier using dirt or other absorbent material to contain the overflow until all grease is cleaned. Call the City of Roseville's Environmental Utilities Department at (916) 774-5750 as soon as possible. Overflows from outdoor interceptors may result in fines and costs associated with cleanup (see Grease Trap Maintenance and Grease Interceptor Maintenance instruction sheets).

GREASE REMOVAL DEVICE MAINTENANCE

Regularly service grease interceptors and grease traps. Use only licensed waste haulers (see Selecting A Grease

Hauler information sheet). When possible, witness all cleaning and maintenance of outdoor grease interceptors to ensure the device is properly serviced (see Grease Interceptor Maintenance instruction sheet). Manual indoor grease traps should be cleaned weekly at minimum, or daily depending on the use of BMPs, number of customers and type of food served. Clean indoor automatic grease traps daily (see Grease Trap Maintenance instruction sheet).

RECORD KEEPING

Keep receipts from a California Department of Food and Agriculture licensed grease waste hauler for three years per Roseville Municipal Code 14.14.260.