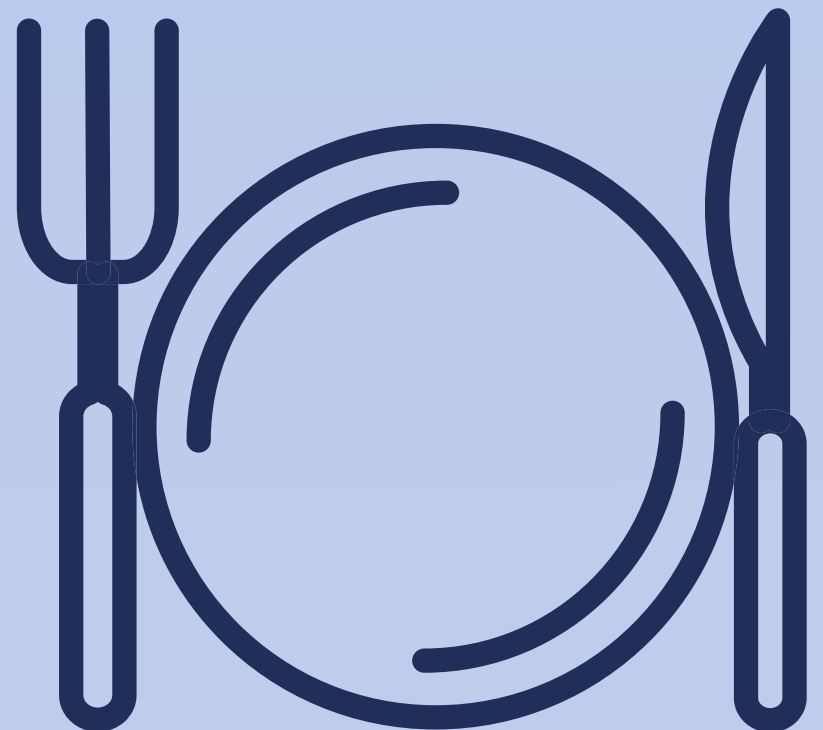


# Best management practices

*To help your restaurant and community save \$\$\$ on FOG disposal*



# **Why should your restaurant follow best management practices (BMPs)?**

## ***BMPs benefit your restaurant***

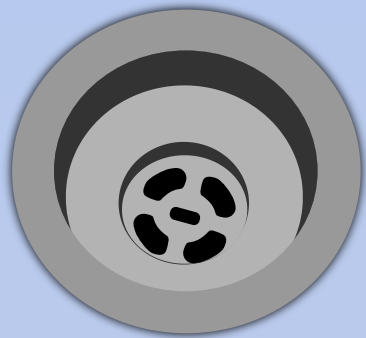
- They prevent costly blockages in your restaurant's plumbing system*
- They help your restaurant meet your city's oil and grease limitations*

## ***BMPs benefit your community***

- They prevent large-scale blockages in your city's sewer lines, which can cause environmental harm*

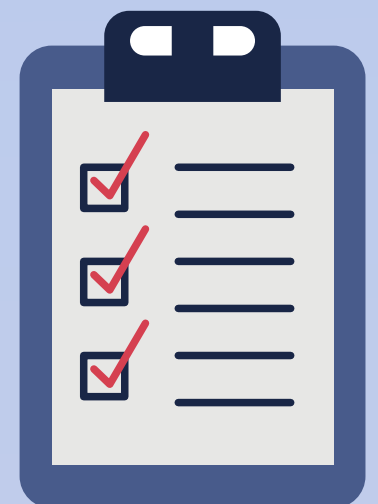
# BMPs to follow

*Recycle waste cooking oil, by putting it in an approved oil and grease recycle container*



*Make sure your sink drains have **sink strainers**, to capture scraps and other solids. Empty these into the trash.*

*Make sure you have grease control equipment installed (a grease **interceptor or trap**), and that it is **regularly maintained and operational***



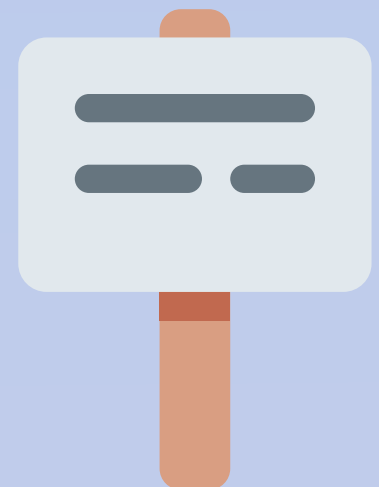
# BMPs to follow

*Avoid using in-sink food grinders, as they can create solid build-ups, making your grease interceptor less effective*



*"Dry wipe" all pots, pans, plates, and utensils prior to washing*

*Post "NO GREASE" signs above sinks to keep employees aware that grease should not go down the drain*



# THANK YOU!

*By following these best management practices, you can help keep your environment sound, and community healthy.*

