

KITCHEN BEST MANAGEMENT PRACTICES (BMPS)

*Proper FOG BMP implementation can **REDUCE GREASE INTERCEPTOR PUMPING FREQUENCY** and **SAVE DISHWASHING TIME** in the kitchen.*

- ✓ FSEs with a classification of 1 or 2 should **DISPLAY Kitchen BMP posters in a clear, visible area.**
- ✓ **DO NOT transfer grease** or greasy food particles into kitchen drains.
- ✓ **INSTALL removable drain screens** on all sinks and floor drains in food preparation and kitchen areas. **CLEAN screens frequently.**
- ✓ **SCRAPE grease and greasy food particles** from plates, pots, cooking equipment and utensils before washing. Discard waste into trash.
- ✓ **TRAIN kitchen workers** about FOG BMPs and maintain **TRAINING LOGS** to show workers are trained annually.
- ✓ **MAINTAIN grease interceptor on a periodic basis** to prevent accumulation of more than 25% oil, grease and bottom solids.
- ✓ **MAINTAIN pumping manifests** or records for Grease Removal Device on site.
- ✓ **RECYCLE waste grease** using a “yellow grease” recycling barrel or bin. Store bins to prevent spillage or theft.
- ✓ Properly **CLEAN kitchen floor mats and hood filters** and dispose of the wastewater in mop sink or drain connected to Grease Control Device.

KEY DEFINITIONS

FATS, OILS AND GREASE (FOG)

Fats, oils or grease of animal or plant origin having a reasonable potential to cause interference with, or obstruction to, the public owned treatment works.

FOOD SERVICE ESTABLISHMENT (FSE)

A FSE is defined as any commercial or institutional entity operating in a permanently constructed structure for the purpose of storing, preparing, serving, manufacturing, packaging or otherwise handling food for sale or for consumption by the public. These types of facilities may include, but are not limited to, full-service restaurants, fast food restaurants, cafeterias, food processing plants and grocery stores.

FOG PROGRAM MANAGER

Designated Ventura Water staff that administers the FOG program and is responsible for all compliance determinations including approval of discretionary variances and waivers.

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FOR MORE INFORMATION VISIT:

VCPublicWorks.org

FATS, OILS AND GREASE MANAGEMENT PROGRAM

for Food Service Establishments

GOAL

Reduce grease accumulation in the wastewater (sewer) system that leads to sewer system overflows to protect public health and our natural environment.

OBJECTIVES

- 1 FSEs control grease by installing Grease Interceptors.
- 2 Kitchen practices (BMPs) minimize grease from entering building's drain.
- 3 Proper Grease Control Devices are installed and maintained.

FSE CLASSIFICATION

(Based on grease generation potential)

CLASS 1: High grease generation, cooking equipment, volume of food served or type of food prepared.

CLASS 2: Moderate to high grease generation, such as fast food with mostly single-service dishes.

CLASS 3: Low grease generation, such as sandwich and soup preparation; no cooking of raw food.

CLASS 4: Establishments with no significant grease generation such as chafing stations and beverage facilities.

Class 2 or 3 may be re-designated as Class 1 for chronic non-compliance.



FATS, OILS AND GREASE PROGRAM

NEW CONSTRUCTION OF FSEs:

Class 1 and Class 2:

- ▶ Install approved Gravity Grease Interceptor (750 gallon minimum).*

Class 3:

- ▶ A waiver may be provided for the requirement to install Grease Removal Equipment as approved by the FOG Program Manager.

EXISTING FSEs:

Class 1 and Class 2 undergoing:

- ▶ Remodeling/tenant improvements.
- ▶ Change in operations.

A Gravity Grease Interceptor, approved by the FOG Program Manager, must be installed.*

GREASE INTERCEPTOR REQUIREMENTS:

- ▶ Must be properly sized.
- ▶ 750-gallon minimum.
- ▶ Segregated GW lines for kitchen/food preparation areas.
- ▶ Installed at a location with ample access for inspection, cleaning and removal of grease.
- ▶ Each chamber of Grease Interceptor shall provide riser manholes.

***Grease control devices will be assessed by function, ease of maintenance and long-term durability.**

FOG DISCHARGE PREVENTION

The following is PROHIBITED for all FSEs:

1. Yellow grease collected in lieu of discharging to the sewer must be stored and disposed of by approved methods.
2. Discharge of any waste including FOG and/or solid materials removed from Grease Control Device/Brown grease to sewer system.
3. Wastewater connections in kitchen area or waste streams with potential for grease-laden wastewater cannot be connected to restroom drain lines. They must be connected to separate Grease Waste line(s) that discharge to an approved Grease Interceptor.
4. Discharge of wastewater with temperatures in excess of 140° F to any Grease Control Device.
5. Wastewater from dishwashers cannot discharge into Grease Control Devices with a capacity less than 101 gallons.
6. The use of biological additives as a supplement to Grease Control Device or introduction of any additives into wastewater system.
7. Installation or operation of garbage disposals.

If there is a discrepancy between this information and the approved FOG Rules and Regulations, the approved regulations will apply.

