



BMPs for Food Service Establishments (FSE)

The FSE Best Management Practices (BMP) Program is a program designed to prevent blockages caused by oil & grease by the local business community into the sewer system. It is required by the city that all places of business that discharge anything other than domestic wastewater have a pretreatment program. In the food service industry this is typically a grease interceptor or grease trap.

The program combines current technology and best management practices to ensure that oil & grease is reduced in the waste stream. It is a performance based approach that imposes fewer burdens on food service establishments and regulators alike.

Program Details and Documents

Best Management Practices: The following BMPs should be implemented to prevent oil & grease from entering the sanitary sewer system.

- **Quarterly:** Clean grease trap or grease interceptor at least once every 3 months. It is required by the pretreatment program to ensure that grease trap/interceptor maintenance is performed on a regular basis. **Keep a maintenance log.** The maintenance log serves as a record of the frequency and volume of cleaning the interceptor.
 - Clean under-sink grease traps regularly. If grease traps are more than 50% full when cleaned weekly, the cleaning frequency needs to be increased.
 - Witness all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating.

BMP	Reason For	Benefits to Food Service Establishment
Train kitchen staff and other employees about how they can help ensure BMPs are implemented.	People are more willing to support an effort if they understand the basis for it.	All of the subsequent benefits of BMPs will have a better chance of being implemented.
Post "No Oil/ Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	These reminders will help minimize grease discharge to the traps and interceptors and reduce the cost of cleaning and disposal.
Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher. The mechanical dishwasher requires a minimum temperature of 140° F, but the Best practice advice do-not discharge the dishwasher to grease traps.	Temperatures in excess of 140° F will dissolve grease, but the grease can re-congeal or solidify in the sanitary sewer collection system as the water cools.	The food service establishment will reduce its costs for the energy – gas or electric – for heating the water.
Recycle waste cooking oil.	There are many waste oil recyclers	The food service establishment will be paid for the waste material and this may reduce cost of disposal.
"Dry wipe" pots, pans, and dishware prior to dishwashing.	The grease and food that remains in pots, pans, and dishware will likely go to the landfill. By "dry wiping" and disposing in garbage receptacles, the material will not be sent to the grease traps and interceptors.	This will reduce the amount of material going to grease traps and interceptors, which will require less frequent cleaning, reducing maintenance costs.
Dispose of food waste by recycling and/or solid waste removal.	Some recyclers will take food waste for Composting. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by designated waste disposal companies.	Recycling of food wastes will reduce the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease trap and interceptor cleaning.