



WOODLANDS DIVISION

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Fats, Oil, and Grease (FOG) Program Best Management Practices (BMPs)

Food service establishments can reduce the waste that goes down the drain by using best management practices (BMPs). "Best Management Practices" or "BMPs" are guidelines of activities, maintenance procedures, prohibitions and other management practices that prevent or reduce pollution in the sewer system. BMPs could help extend the cleaning and pumping frequency of the grease removal system, and prevent unnecessary and expensive repairs or closures. Every food establishment should follow and train their employees how to follow BMPs.

Handling FOG: Keep as much grease as possible from going down the drain!

Train employees about the problem. It will provide a long-term benefit to your business and our community. Document when employees have been trained on BMPs for handling oil and grease.

Training should include:

- Discussing the nature of grease and the results of improper grease handling.
- Discussing the effects of grease on the environment.
- Discussing the cost of treating grease and its relationship to higher operating costs.
- Recommended disposal practices.
- Recommended housekeeping practices.
- Explaining the proper periodic maintenance and inspection schedules.
- Posting "No Grease" signs above the sinks and on the front of dishwashers.

BMP	Reason For	Benefits to Food Service Establishment
Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher.	Temperatures in excess of 140°F will dissolve grease, but it 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, used for heating the water.
Use a three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing. Water temperatures are less than 140°F.	The three-sink system uses water temperatures less than 140°F, where a mechanical dishwasher requires a minimum temperature of 160°F.	The food service establishment will reduce its costs for the energy, gas or electric, used for heating the water for the mechanical dishwasher and for operating the dishwasher.
Put used oil and grease in covered collection containers, don't pour it down the drain. If you generate large amount of used cooking oil, recycle it.	There are many waste oil recyclers throughout the Houston Area.	The foodservice establishment may be paid for the waste material. This will also reduce the amount of garbage it must pay to have hauled away.
Dry wipe pots, pans, and dishware prior to dishwashing. Cover the floor drain with a fine screen and empty into garbage can as needed.	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. Don't put food scraps down the drain.	Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers.	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.
Clean under-sink or in-floor grease traps weekly. If traps are more than 50% full, increase cleaning frequency.	Under-sink grease traps have less volume than outdoor grease interceptors. Weekly cleaning of under-sink grease traps by the establishment's own maintenance staff will reduce the cost of cleaning the grease interceptor. If the establishment does not have an outdoor grease interceptor, the under-sink grease trap is the only means of preventing grease from entering the sanitary sewer system. If the grease trap is not providing adequate protection, SJRA will require installation of an outdoor grease interceptor.	This will extend the length of the cleaning cycle for outdoor grease interceptors that the establishment maintains. Outdoor grease interceptor installation may be waived.
Clean outdoor in-ground grease interceptors a minimum of every 90 days. In any event, a grease interceptor shall be fully evacuated, cleaned, and inspected at least once every 180 days. You must receive a variance from SJRA to decrease the cleaning frequency to 180 days.	Grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly. The cleaning frequency is a function of the type of establishment, the size of the interceptor, and the volume of flow discharged by the establishment.	Routine cleaning will prevent clogging of the sewer line between the food service establishment and the sanitary sewer system. If the line clogs, the sewer line may back up into the establishment, and the business will need to hire someone to unclog it.