

Grease and Oil BMPs for Restaurants

General BMPs	Inter.	Trap	None
All visible liquid and solid grease disposed of in a grease receptacle to be hauled by an approved waste hauler. Such materials may not be sent to a landfill.	M	M	M
Properly train all employees in procedures to keep grease out of the collection system , and enforce those procedures.	M	M	M
Post signs regarding grease disposal where they may be seen by employees	O	O	O
Do not use garbage grinders or disposals	O	O	M
Do not clean grease hood filters outside (grease will make its way into the storm sewers).	M	M	M
Do not clean grease hood filters on the premises. Filters should be taken to a carwash or to a restaurant with a grease interceptor for cleaning.	NA	O	M
Dishwashing BMPs			
Cold rinse dishes and cooking containers to a screen. This screen should periodically be emptied into a trash receptacle.	O	O	M
Hand-wash all dishes and cooking containers at a temperature of less than 140 F. Dishwashers may not be used.	NA	M	M
Use a three-sink dish washing system in which dishes are washed, rinsed, and disinfected in a 50-100 ppm bleach solution (all at less than 140F).	NA	O	O
Grease Device Maintenance BMPs			
Repair grease collection device as needed to ensure proper operation.	M	M	NA
Clean grease trap at sufficient frequency that at least half of the trap capacity remains available at all times. Clean more frequently if needed to keep grease discharge below 250 mg/l.	NA	M	NA
Pump grease interceptor a minimum of twice per year unless a variance has been granted in writing by the Director of PublicWorks or his designee. Pump more frequently as needed to keep grease discharge below 250 mg/l	M	NA	NA