



GUIDANCE SUPPLEMENT 7: BEST MANAGEMENT PRACTICES (BMPs) FOR KITCHENS

- **Scrape food wastes** from dishes, pots, pans, and other containers into a garbage can before rinsing in the prewash sink, washing, or being placed in a dishwasher. Waste soups, gravy, salad dressings, frostings, etc. should be scraped into a garbage can. A dedicated rubber spatula attached with a chain located near the garbage can is recommended.
- **Train employees** to use the correct sinks / fixtures for washing or soaking pots, pans, compote/condiment dishes, utensils, produce, garbage cans, hood filters, floor mats, etc. These sinks / fixtures shall be plumbed to a pretreatment device, i.e., a grease trap (hydromechanical interceptor) or a gravity grease interceptor.
- **POST SIGNS**, bilingual if necessary, **AT ALL APPROPRIATE SINKS / FIXTURES** indicating use or prohibiting use for grease-laden wastewater.
- **NEVER** dispose of mop water or clean equipment in the parking lot, over a drywell, in a retention basin, in the landscaping, or on the ground outdoors, etc. **DO NOT** perform any cleaning in a location that is not plumbed to a grease trap or a grease interceptor. Use the correct sinks / fixtures.
- **Plumb ALL sinks / fixtures** used for disposing of grease-laden wastewater including mop water to a grease trap or a grease interceptor.
- **Check your grease trap or grease interceptor every week.** Grease traps and grease interceptors shall be pumped, cleaned, and refilled with fresh water on a regular schedule to prevent pass through of grease into the City sanitary sewer and causing sewer blockages and overflows. All integral parts shall be repaired or replaced as necessary to maintain optimal wastewater pretreatment. Maintenance records shall be kept on site for a minimum of 3 years.
- **Additives are prohibited** which interfere with the effective operation of a grease trap or a grease interceptor, or which cause emulsification of grease causing pass through into the City sanitary sewer. These prohibited additives are frequently marketed as “enzymes”, “bacteria”, “microbes”, “grease grabbers”, “grease liquefiers”, and “grease eaters”.
- **Monitor and enforce** these kitchen best management practices to ensure that grease-laden wastewater is not discharged into the City sanitary sewer.