



FOG Fact Sheet 5

POLLUTION PREVENTION - BEST MANAGEMENT PRACTICES (BMP)

The following is a list of pollution prevention and Best Management Practices (BMPs) that should be performed and/or implemented by Food Preparation Establishments (FPEs):

- Bypass equipment that could circumvent wastewater from entering treatment equipment is not permitted
- Renderable fats, oils, and grease (FOG) must be disposed of in separate storage containers for recycling by a renderer
- Renderable fats, oils, and grease must not be discharged into treatment units, sanitary sewers, dumpsters or storm sewers
- The contents of all grease interceptors, AGRUs and other approved units must be disposed of at a regional collection/transfer/disposal site
- Inspections of all grease interceptors must be performed quarterly
- Outdoor in-ground grease interceptors shall be completely emptied by a cleaner when:
 - ✦ Twenty-five percent of the operating depth of the grease interceptor is occupied by fats, oils, grease and settled solids, or
 - ✦ Once every 3 months, whichever is more frequent

Approval for a less frequent cleaning interval from the authorized agent may be granted based on the results of quarterly inspections performed by the FPE.

- Insure contractors hired to service the units and haul FOG and food-related wastes for disposal do so in an environmentally acceptable manner
- All AGRUs must be maintained in accordance with the manufacturer's recommendations
- Hot water, steam, chemicals, or biological additives may not be used by FPEs to remove FOG from collection or treatment systems