

Best Management Practices (BMPs) for Food Service Establishments (FSEs)

Best Management Practices (BMPs) are enforceable, routine procedures, practices or activities for business owners and employees to effectively manage food waste and fats, oils and grease (FOG). Food Service Establishments (FSEs) that implement BMPs to comply with City of Louisville Municipal Code and FOG program are doing their part to:

- Reduce the amount of FOG entering the Publicly Owned Treatment Works (POTW);
- Mitigate the occurrence of a sanitary sewer overflow (SSO) due to FOG blockage; and
- Reduce FOG from entering streams, rivers and other receiving waters through storm drains.

✓	<p>Train all employees, with an emphasis on kitchen staff, about how they can help implement BMPs for FOG management.</p> <p>Helping employees understand the basis and importance of such BMPs will improve the process.</p>
✓	<p>Post City-approved “No Grease” and BMP signage above sinks and dishwashers to remind staff how to properly dispose of FOG.</p> <p>Visual cues and reminders will reduce the amount of residue that is routed to the pretreatment device(s).</p>
✓	<p>Use water less than 140°F in all sinks, especially the pre-rinse sink.</p> <p>Tepid water encourages grease separation in the pretreatment device(s) rather than in the POTW. Rinse water temperature control may also reduce energy costs.</p>
✓	<p>Dry wipe cookware and utensils prior to washing by scraping food waste and FOG into the garbage.</p> <p>Dry wiping reduces the amount of FOG and food particles that enter the pretreatment device(s) thus reducing the frequency of maintenance.</p>
✓	<p>Recycle or dispose of FOG properly.</p> <p>Recycle FOG in sealed, heat-tolerable containers. Large-scale FOG producers such as restaurants may recycle their used cooking oil for a profit. Never pour FOG into sinks, toilets, floor drains or storm drains. Liquid FOG that is non-recyclable should be mixed with an absorbent (coffee grounds, saw dust, cat litter), placed in an airtight container, cooled and disposed of in the trash.</p>
✓	<p>Minimize the use of garbage disposals and food grinders.</p> <p>Garbage disposals and food grinders significantly increase the amount of solids going to the pretreatment device(s). Minimizing the use of this equipment may reduce the frequency of pretreatment device maintenance.</p>
✓	<p>Clean and inspect pretreatment devices regularly.</p> <p>Establish a cleaning / pumping schedule at least every ninety (90) days or when the pretreatment device reaches 25% capacity, whichever is more frequent. Cleaning involves removing all of the liquids and solids built up in the grease trap or interceptor, scraping and/or washing the sides and top to remove hardened grease, and inspecting baffles, the inlet and other pipes. Lastly, refill with fresh water to the bottom of the baffle, note pretreatment device condition and replace lid.</p>
✓	<p>Observe all pretreatment device cleaning and maintenance activities.</p> <p>Being present for cleaning operations gives the manager assurance that the device is cleaned properly and functional. Note: return of gray water back into the interceptor is strictly prohibited.</p>
✓	<p>Keep a maintenance log.</p> <p>The City-approved maintenance log serves as a record of the frequency and volume of pretreatment device cleaning. The log is a tool managers can use to optimize cleaning schedules and reduce costs.</p>
✓	<p>City inspection.</p> <p>The City will inspect pretreatment device(s) no less than once per year. Inspections will be scheduled unless there is a history of noncompliance. When City staff arrive for an inspection, the pretreatment device(s) must be opened safely and quickly. Pretreatment device(s) must be opened by the business owner or his or her designee.</p>
✓	<p>Protect floor and sink drains with screens or grates.</p> <p>Protecting floor and sink drains with screens or grates prohibits food and other garbage from entering the pretreatment device(s) and reducing its efficacy. When cleaning the floor, dispose of sweeping debris via the garbage and of mop water via an appropriate sink (i.e. mop sink).</p>



	<p>Do not use hot water to soften or break down FOG. Water temperature greater than 115°F causes problems in your sewer lateral, in the City’s sewer mains and at the wastewater treatment plant.</p>
	<p>Cover outdoor grease and oil containers and store them away from storm drains. If not covered properly, grease and oil containers stored outside may collect rainwater and increase the risk of FOG overflowing onto the ground and eventually into the stormwater system. All discharges to the stormwater system other than stormwater are illicit discharges and are strictly prohibited.</p>
	<p>Keep area around outside grease and oil containers clean and clean up any spills immediately. Absorbent pads and other materials serve as effective barriers to prevent FOG from entering the stormwater system. Small spills may be cleaned up with cat litter or sawdust and should be swept up immediately after the spill has been absorbed. Large spills should be cleaned up by your pretreatment device pumping company.</p>
	<p>Do not clean equipment outdoors where water can flow to storm drains. Cleaning equipment outdoors is only allowed if discharge wastewater is collected in a holding tank. The wastewater can be disposed of to the sanitary sewer only through the pretreatment device. All discharges to the stormwater system other than stormwater are illicit discharges and are strictly prohibited.</p>