

Restaurant Best Management Practices

The most common waste stream for restaurants is Fats, Oils and Grease (FOG). These are found in foods such as meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.

If FOGs are not managed properly, they can stick to the sides of your kitchen drain and sewer pipe. Overtime, buildup of FOG can plug your pipes and cause a sewer backup into your business! These buildups can also have harmful affects in our public sewer system and backup sewage into our streams, lakes and Puget Sound.

Educate your employees on the importance of controlling FOG and use the following best management practices for other common waste streams found in the restaurant industry.

Spill Preparation

Have a Spill Plan

- ⇒ Include detailed spill cleanup and disposal procedures
- ⇒ Instructions for all employees
- ⇒ Facility information
- ⇒ Map showing location of all grease storage areas and storm drains
- ⇒ Designated spill response employee
- ⇒ Name and phone numbers of agencies and contractors to contact if employees cannot manage spill

Have a Spill Kit

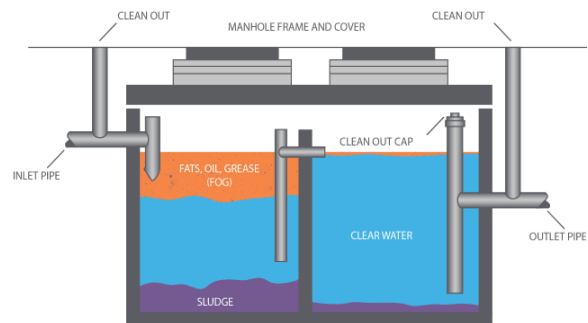
- ⇒ The kit should include absorbent materials (kitty litter, pads, booms)
- ⇒ Broom and dust pan
- ⇒ Garbage bags
- ⇒ Instructions for cleaning spill
- ⇒ Gloves and goggles



Grease Interceptor

Grease interceptors (GI) and grease traps are designed to catch FOG before they reach the sewer, reducing the risk of clogged pipes. Puyallup Municipal Code (PMC) requires that all waste streams containing FOG within restaurants be directed into an appropriately sized GI.

PMC 14.06 states that GI's must be pumped in full every three months. It also requires all maintenance and compliances records to be retained on site for a minimum of 3 years.



Never Pour Used Cooking Oil or Grease Down the Drain!!!



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Hood Vents

- ⇒ Wash hood filters with hot water and a small amount of soap
- ⇒ Remove the filters and wipe or scrape off as much grease as possible. This excess gunk must be disposed of in the garbage can
- ⇒ Never clean hood filters outside



Trash Bins

- ⇒ Pick up litter on the ground and dispose in trash bins
- ⇒ Sweep dumpster and parking areas frequently and dispose of debris in a trash bin
- ⇒ Keep dumpster lids closed at all times to prevent rainwater and pests getting in
- ⇒ Never hose down trash bins. If you need to clean it, any wash water must be collected and disposed of into sanitary sewer.



General Cleaning

- ⇒ Wash floor mats, grills and garbage cans in a mop sink so the waste water goes to a grease retention device
- ⇒ After cleaning floors, dump mop water in a mop sink or drain connected to sanitary sewer
- ⇒ Never clean equipment outside or dump mop water outside

No

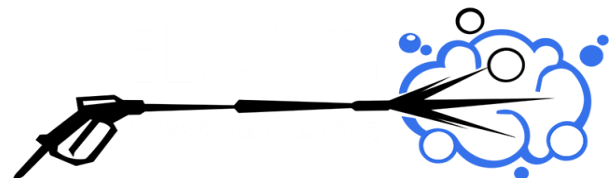


Yes



Pressure Washing

- ⇒ If you are needing to pressure wash your parking lot, your building, dumpster or any other outside components of your business your wash water **must not** enter the storm drain. Protect the storm drains by covering them with plastic and collecting all wash water to dispose of in sanitary sewer. An alternative could also be diverting the wash water to a vegetated area to filter through.



Questions? Contact your Public Works Supervisor

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