



BMPs

STOP THE FOG CLOG

{FATS ♦ OILS ♦ GREASE}

Best Management Practices

Follow these simple BMPs to minimize sewer back ups and ensure compliance with the General Permit



Scrape pots and pans prior to washing



Use screens in all drains to eliminate food particles from entering treatment units



Perform inspections and cleaning in accordance with the recommendations listed below. Document inspections and cleaning in proper logs

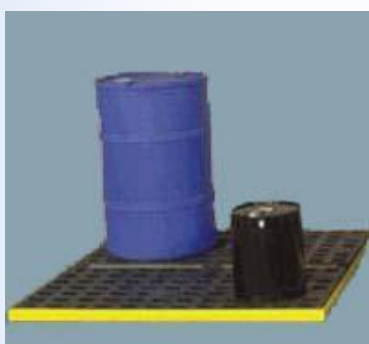
Equipment Specific BMPs

AGRU

Use an Automatic Grease Recovery Unit (AGRU) with a strainer to remove solids, empty solids in strainer basket into trash.



Collect renderable waste oil and store for proper recycling. Document disposal on proper logs.



Use an AGRU with a skimming device that operates automatically, empty collected non-renderable grease into separate barrel for disposal.



Follow manufacturer's recommendations for cleaning and maintenance of treatment unit. This may include cleaning wiper blades, cleaning grease outlet trough, checking timer to assure proper setting, and vacuuming out fine sediment from bottom of tank.



Grease Interceptor

For proper installation of grease interceptor follow General Permit requirements.



Completely empty grease interceptor when 25% of working depth is full of FOG and settled solids.



OR

Every 3 months, whichever is more frequent.



For cleaning and removal of fats, oils and greases hire a grease interceptor cleaner. Document disposal and cleaning on proper logs.

