



Fats, Oils and Grease Best Management Practices (BMPs) for Food Service Establishments

The following BMPs are **REQUIRED** by the City of Bloomington Utilities (CBU) to help your Food Service Establishment (FSE) avoid problems caused by Fats, Oils, and Grease (FOG):

- Install an approved grease trap or grease interceptor.
- Properly clean and maintain your grease trap and interceptor. Grease traps must be cleaned a minimum of once every 30 days or when the trap is 25% full of FOG and solids, whichever occurs first. Grease interceptors must be cleaned a minimum of once every 90 days or when the interceptor is 25% full of FOG and solids, whichever occurs first.
- Properly dispose of or recycle used FOG. If FOG is disposed of in the garbage, place it in a sealed bucket with an absorbent material. Replacing waste back into a grease trap or interceptor from which it was removed is prohibited.
- Electronically submit cleanout reports to CBU's FOG compliance software, SwiftComply, every time the grease interceptor or grease trap is cleaned. Cleanout information should include date cleaned, liquid volume removed, and disposal location.
- Copies of all grease interceptor pump out receipts must be submitted to CBU within 14 days of maintenance.
- Scrape FOG and food off dishes into the trash and "dry wipe" all pots, pans and dishware before washing. Post "No Grease" signs and other visual FOG reminders above sinks and on the front of dishwashers.
- **DO NOT** use chemical treatments such as bacterial additives, emulsifiers, drain cleaners, enzymes, acids, or other chemicals that may dissolve or purge grease from traps or interceptors.



- **DO NOT** pour excess or used oil down the drain.
- **DO NOT** dispose of FOG waste illegally. This includes disposal in a sanitary drain or storm drain.

BMPs are designed to keep FOG out of drain lines and storm drains. Utilizing these BMPs at your FSE will reduce the amount of FOG produced at your facility, help you stay in compliance with BMC 10.17, and help your business avoid sewer backups and costly fines. If your facility has a grease trap or interceptor, implementing BMPs may even reduce the cleaning frequency of these devices.

Other helpful tips and BMPs:

- Wipe down greasy work areas with paper towels.
- Use absorbent materials to soak up grease and oil under fryers and consider putting down absorbent mats in areas of frequent FOG spills. Properly dispose of FOG and absorbent materials in the garbage.
- Establish procedures and train employees to properly clean up a grease spill.
- Reduce the amount of FOG stored and/or used at your facility.
- Store oils in proper receptacles in an area isolated from drain lines.
- Store recyclable FOG in covered containers in areas isolated from storm drains.
- Pour mop water in a drain connected to the grease trap or interceptor.

