

Employee Training is an essential part of any waste management plan. Wastewater, FOG, solid waste and food waste must be addressed in a waste management training program.

Waste management procedures should be part of new employee orientation and regularly reviewed for all staff.

Training on spill cleanup procedures and washing practices should be provided and reviewed regularly.

Grease trap care and maintenance is a big responsibility and should be shared by everyone who works in a food service establishment.

All establishments should instruct employees not to pour fat, oil and grease wastes into any drain. Post "No Grease" signs above sinks.

Post Best Management Practices (BMPs) where employees can see them.



Food Service is hard work. Value the people who do it with training that will help them prevent and solve problems, reduce waste and improve performance.

Ontario-Wayne Stormwater Coalition Members

Town of Victor
Town of Farmington
Town of Macedon
Town of Ontario
Town of Walworth
Village of Victor
Wayne County Highway Department
Ontario County Highway Department
Ontario County Soil and Water Conservation District
Wayne County Soil and Water Conservation District



<http://www.owsc.org>

For more information, contact:

Ontario County SWCD
480 North Main Street
Canandaigua NY 14424

585-396-1450

Food Service Establishments Keeping Stormwater Clean



Ontario-Wayne
Stormwater Coalition

*Protecting Water
Preventing Pollution*

FATS, OILS, AND GREASE (FOG) can clog pipes and contaminate sanitary sewer systems and can destroy onsite (septic) treatment systems by clogging soil pores in absorption fields.

Food service establishments (restaurants, bakeries, catering services, hospitals, etc.) must comply with NYS Department of Environmental Conservation and NYS Department of Health standards for dealing with FOG materials.

Grease Interceptors (aka. Grease Traps) are engineered to capture FOG carried in wastewater, and are sized according to volume of flows. They allow wastewater to cool and FOG to separate, solidify and be retained. The remaining wastewater flows to a sewer or onsite treatment system.

Grease interceptors require timely, adequate inspections and pump-outs. There is no substitute for maintenance.

Check the grease trap weekly to ensure it is in good working condition and to check the grease level .

Remove and properly dispose of trapped grease before the trap becomes full.

If contractors are used to dispose of FOG, ensure that they are licensed waste haulers

Promptly address any maintenance issues. Keep a written log of your inspections and maintenance, FOG disposal .

BEST MANAGEMENT PRACTICES

Use paper to soak up oil and grease under fryer baskets.

Check rooftop exhaust fans and flumes a least monthly. Place an oil collection tray under rooftop exhaust fan shrouds to collect cooking oil. Empty the shrouds weekly.

Kitchen gardens are a feature of many up-scale restaurants. Compost vegetable food waste and enrich the garden. FOG, meat and dairy products cannot be composted.

Garbage Disposal and Drain Screening

Excluding food particles from the wastewater system can eliminate large amount of FOG from an establishment's discharge

Install stainless steel screens in all sink compartments and drains. Clean screens daily and dispose of collected material in the garbage.

Operators can usually reduce FOG discharge by up to 50 percent by disconnecting their garbage disposals and scraping food into the trash (using plastic lined containers).

Cleaning

Before cleaning grill and roaster/broiler drip pans, empty the contents into a waste grease container and wipe down with paper towels. Dispose of paper towels in the garbage. Pour all liquid grease and oil from pots and pans into a grease container and scrape out solidified grease if present.

Wash water from cleaning filters, grills, floor mats and garbage bins should discharge to the sanitary sewer through a grease interceptor or trap.

Spill Prevention and Cleanup

Empty containers before they are full to avoid spills. Use a cover when transporting spillable materials.

Block off floor drains near spills. Develop and post spill response procedures. Maintain spill containment and absorbent supplies.

Clean up liquid spills immediately with absorbent materials such as rags or kitty litter. Do not hose spills into drains.

Spills of dry materials should be swept or vacuumed to prevent them from being washed into floor drains.



Waste Disposal

Place dumpsters away from storm drains.

Keep dumpsters and other waste containers covered. Inspect regularly and pick up debris. Have hauler repair or replace leaky dumpsters. Never put liquid waste into dumpsters.

Sweep sidewalks, parking lot and all hard surfaces before washing and do not use detergents or other cleaners.