Valley Sanitary District

Kitchen Best Management Practices

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

Dish washing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
- Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing

Spill Prevention and Clean-up

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and post spill procedures
- Develop schedule for training employees about procedures
- Designate a key employee who monitors clean-up

Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

Food Waste Disposal/Recycling

- Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in Food Service Establishments (FSEs) because the resulting large volume of food solids may clog drainpipes and/or fill grease traps and interceptors.

Employee Education

An Education Program on the BMPs should be implemented consisting of:

- New employee training program
- Frequent refresher training program
- Kitchen BMP signage