City of Ontario

KITCHEN BEST MANAGEMENT PRACTICES (BMPs)

SCAN ME

CITY OF ONTARIO

ONTARIO MUNICIPAL UTILITIES COMPANY

Fats, oils, and grease (FOG) can be effectively managed within the food service industry to reduce negative effects on municipal wastewater systems and the environment. To address this, municipal pretreatment personnel and food service workers have developed Best Management Practices (BMPs). When properly followed, these BMPs help minimize FOG-related issues. This document outlines these practices and provides additional key information, such as the purpose of BMPs, and their benefits to the food service industry.

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1. Train Kitchen Staff

BMP Description: Train kitchen staff and other employees regularly but no less than annually on how they can help ensure BMPs are implemented. Document the training.

Purpose: Employees are more willing to support an effort if they understand the basis for it.

Benefit: All of the subsequent benefits of the BMPs provided in this manual will have a better chance of being implemented.

2. Post "No Grease" Signs

BMP Description: Post "No Grease" signs above sinks and on the front of dishwashers.

Purpose: Signage serves as a constant reminder for staff working in the kitchens.

Benefit: These reminders will help minimize grease discharge to the interceptors and reduce the cost of cleaning and disposal.

3. Use water temperatures less than 140°F

BMP Description: Use water temperatures less than 140°F in all sinks.

Note: A mechanical dishwasher requires a minimum temperature of 160°F – the CPC prohibits discharging the dishwasher to grease interceptors.

Purpose: Temperatures in excess of 140°F will dissolve or liquify grease, but the grease can re-congeal or solidify in the sanitary sewer system as the water cools.

Benefit: The food service establishment will reduce its costs for the energy – gas or electric – to heat the water.

4. Use a three-sink dishwashing system

BMP Description: Use a three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing. Water temperatures are less than 140°F.

Purpose: The three-sink system uses water temperatures less than 140°F where a mechanical dishwasher requires a minimum temperature of 160°F

Benefit: The food service establishment will reduce its costs for the energy – gas or electric – to heat the water and to run a mechanical dishwasher.

5. Recycle waste cooking oil

BMP Description: Recycle waste cooking oil.

Purpose: There are many waste oil recyclers throughout California. This provides a cost recovery opportunity for the generator of the waste oil.

Benefit: The food service establishment may be paid for the waste material and will reduce the amount of garbage it must pay to have hauled away.

6. "Dry wipe" pots, pans, and dishware prior to washing

BMP Description: "Dry wipe" pots, pans, and dishware prior to washing.

Purpose: The grease and food that remains in pots, pans, and dishware will likely go to the landfill. By "dry wiping" and disposing in the garbage receptables, the material will not be sent to the grease interceptors.

Benefit: This will reduce the amount of material going to grease interceptors, which will require less frequent cleaning, reducing maintenance costs.

7. Don't put food waste down the drains – recycle or trash it

BMP Description: Dispose of food waste by recycling and/or solid waste removal.

Purpose: Some recyclers will take food waste for animal feed. In the absence of such recyclers, the food waste can be disposed as solid waste in landfills by solid waste haulers.

Benefit: Recycling food wastes will reduce the cost of solid waste disposal. Solid waste disposal of food waste will reduce the frequency and cost of grease interceptor cleaning.

8. Witness all grease interceptor cleaning and maintenance

BMP Description: Witness all grease interceptor cleaning and maintenance activities to ensure that the device is properly operating.

Purpose: A *few* grease interceptor cleaners and recyclers may take shortcuts. If the establishment manager watches the cleaning operation and ensures it is being done thoroughly, they are more likely to get full value for their money.

Benefit: The establishment will ensure it is getting value for the cost of cleaning the grease trap or interceptor. Otherwise the establishment may be paying for cleaning more often than necessary.

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9. Pump and clean gravity grease interceptors routinely

BMP Description: Pump and clean gravity grease interceptors according to the frequency prescribed in your wastewater discharge permit or more frequently as necessary to comply with Section 3.0 of the City of Ontario FOG Control Program Manual and Title 6, Chapter 7, Sec.6-7.404 of the City of Ontario Municipal Code. If you have not been issued a permit you must clean your interceptor at a frequency that complies with the section of the City of Ontario Municipal Code cited directly above.

Purpose: Gravity grease interceptors must be cleaned routinely to ensure that grease accumulation does not cause the interceptor to operate poorly.

Benefit: Routine cleaning will prevent clogging of the sewer line between the food service establishment and the sanitary sewer system. If the sewer line clogs, sewage may back up into the establishment, and the business will need to hire a licensed contractor to unclog it. This may also result in temporary business closure by the local health department.

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10. Cover outdoor grease and oil storage containers

BMP Description: Cover outdoor grease and oil storage containers.

Purpose: Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow may eventually reach the stormwater system and nearby streams.

The discharge of grease and oil to the storm drain system is prohibited and may result in enforcement action. It can also degrade the water quality of receiving waters by adding biological and chemical oxygen demand to the water.

Benefit: Establishments can avoid legal penalties or fines that might result from discharge of grease and oil to the storm drain.

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11. Locate grease and oil storage containers away from drains and storm drains

BMP Description: Locate grease dumpsters and storage containers away from storm drain catch basins.

Be aware of oil and grease dripped on the ground while carrying waste to the dumpster, as well as oil and grease that may "ooze" from the dumpster

Purpose: The farther away from the catch basin, the more time someone has to clean up spills or drainage prior to it entering the storm drain system.

The discharge of grease and oil to the storm drain system will degrade the water quality of receiving waters by adding biological and chemical oxygen demand to the water.

Benefit: Establishment can avoid legal penalties or fines that might result from discharge of grease and oil to the storm drain.

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12. Use absorbent pads or other material to clean up spilled oils and greases

BMP Description: Use absorbent pads or other material to clean up spilled material around outdoor equipment, containers or dumpsters.

Do not use free flowing absorbent materials such as "kitty litter" or sawdust that can be discharged to the storm drain system.

Purpose: Absorbent pads or materials can help clean up grease and oil that is spilled on the ground and prevent it from flowing to the storm drain system.

The discharge of grease and oil to the storm drain system will degrade the water quality of receiving waters by adding biological and chemical oxygen demand to the water.

Benefit: Establishments can avoid legal penalties or fines that might result from discharge of grease and oil to the storm drain.

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13. Regularly clean kitchen exhaust hoods and filters

BMP Description: Clean kitchen exhaust hoods and filters regularly to remove grease, ensuring that all wash water is contained and hauled off-site, not discharged into sanitary sewers or storm drains.

Purpose: Prevents FOG-laden wastewater from entering sewers or storm drains, protecting infrastructure and the environment.

Benefit: Proper cleaning and off-site disposal of hood and filter wastewater prevents blockages, supports regulatory compliance, reduces strain on treatment systems, and promotes environmentally responsible operations.

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14. Properly maintain screens in all floor drains and floor sinks

BMP Description: Maintain screens or strainers in all floor drains and sinks by routinely inspecting, cleaning, and replacing them to prevent solids from entering the wastewater system.

Purpose: To prevent clogs and backups by reducing the discharge of solid waste into the sanitary sewer.

Benefit: Helps avoid plumbing issues, reduces strain on grease traps, ensures regulatory compliance, and supports efficient kitchen operations while protecting infrastructure and the environment. Use absorbent paper under fryer baskets.

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15. Use absorbent paper under fryer baskets

BMP Description: Use absorbent paper or pads under fryer baskets to catch excess grease, and dispose of used paper in the trash.

Purpose: To prevent fats, oils, and grease (FOG) from entering the wastewater system.

Benefit: Captures grease at the source, reducing FOG in drains, preventing sewer clogs, supporting regulatory compliance, and promoting a cleaner, safer kitchen environment.

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16. Absorb liquid food wastes

BMP Description: Use absorbent materials to clean up liquid food wastes before they reach drains, and dispose of the waste in the trash.

Purpose: To stop fats, oils, and grease (FOG) in liquid food waste from entering the wastewater system.

Benefit: Prevents sewer blockages, eases the load on grease traps, supports regulatory compliance, and promotes a cleaner, safer, and more environmentally responsible kitchen.

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17. Limit the use of food grinders

BMP Description: Limit the use of food grinders and scrape food waste into trash or compost bins before rinsing dishes.

Purpose: To reduce food solids entering the wastewater system and prevent plumbing and treatment issues.

Benefit: Prevents clogs and system overloads, supports regulatory compliance, reduces maintenance costs, and encourages sustainable waste disposal practices.

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18. Inspect trash and recycling containers regularly

BMP Description: Inspect trash and recycling containers regularly for leaks, overflows, and proper labeling and lid closure.

Purpose: To prevent waste and contaminants from escaping containers and polluting storm drains or sewers.

Benefit: Reduces the risk of environmental contamination, pests, odors, and regulatory violations, while supporting a cleaner and safer food service environment.

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19. Do not use of emulsifiers or solvents to clean drains

BMP Description: Do not use emulsifiers or solvents to clean drains, as they allow FOG to bypass grease interceptors.

Purpose: To protect grease removal systems and maintain effective wastewater treatment.

Benefit: Prevents sewer blockages and treatment issues, ensures regulatory compliance, avoids fines, and supports long-term infrastructure and environmental protection.

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20. Properly clean mats and range hood filters

BMP Description: Clean floor mats and range hood filters in a designated indoor wash area that is connected to the sanitary sewer, or have them cleaned off-site by a professional service. Never wash these items outdoors or in areas where wash water can flow into storm drains.

Purpose: To prevent FOG and pollutants from entering untreated stormwater systems.

Benefit: Reduces pollution, protects water quality, ensures regulatory compliance, minimizes fines, and promotes safe, efficient kitchen operations.

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21. Always use sink basket strainers to collect food wastes

BMP Description: Always use sink basket strainers in kitchen sinks to catch food scraps, empty waste regularly, and clean strainers as needed.

Purpose:	To prevent food solids from entering the sewer system and causing clogs or damage.
Benefit:	Reduces plumbing blockages, extends equipment life, supports regulatory compliance, lowers repair costs, and promotes sustainable waste disposal.