

## How Can You Help Keep the Environment Clean?

Having a clean environment is important to everyone. It impacts both our health and our economy.

Making sure that only rain goes to storm drains is something that everyone can do to make a difference in the quality of our environment.

Best management practices, or BMPs, are procedures that help to prevent pollutants like oil, gasoline, and antifreeze from entering our storm drains. Each of us can do our part to keep storm water clean by using the BMPs in this brochure.

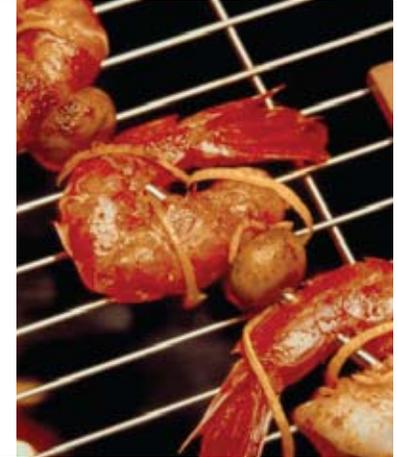
## What Else Can You Do?

Questions about what you can do to solve this or other storm water issues in our community? Call us at 480-350-2678.

To report illicit discharges to storm drains, call (480) 350-2811 anytime, or go on line at: <http://www.tempe.gov/stormwater>



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**Environmentally Friendly Food Service Industry Practices**

Environmental Services Division

Storm Water Hotline  
480-350-2811

# Environmentally Friendly Food Service Industry Practices

Studies have shown that sewer blockages are usually caused by an accumulation of fats, oil and grease (FOG), roots and debris intrusion, or a combination thereof. Sewer blockages and subsequent sewage spills pose a threat to public health and safety and can be prevented in many cases when Food Service Establishments follow the Best Management Practices (BMPs) presented in this Brochure. Best management practices are common sense, good housekeeping measures that can be implemented at reasonable effort and cost to the facility owner/operator.

## Minimize Wastes

Buy the least toxic products available. Look for “nontoxic,” “non-petroleum-based,” “free of ammonia, phosphates, dye or perfume,” or “readily biodegradable” on the label. Use water-based products. Look for and use “recycled” and “recyclable” containers. Avoid chlorinated compounds, petroleum distillates, phenols and formaldehyde.

## Keep Work Sites Clean

Cover, repair or replace leaky dumpsters and compactors. Wash greasy equipment in designated wash areas, connected to a grease interceptor or trap. Ensure that designated wash areas are connected to the sanitary sewer.

## Garbage Disposal and Drain Screening

Excluding food particles from the wastewater system can eliminate a large amount of fats, oils and grease (FOG) from an establishment’s discharge. Install ¼-inch stainless steel screens in all sinks in each compartment and in drains. Clean the screens daily and dispose of collected material in the garbage. Operators can reduce FOG discharge by up to 50 percent by disconnecting their garbage disposals and scraping food into the trash (using plastic lined containers).

## Spill Prevention and Cleanup

Empty containers before they are full to avoid spills. Preventing spills reduces the amount of waste on food preparation and serving areas that will require cleanup. A dry workplace will help to avoid slips, trips, and falls. Use a cover when transporting

spillable materials, particularly liquid wastes containing FOG. Practice effective spill containment and cleanup. Spills of dry ingredients should be swept or vacuumed to prevent them from being washed into floor drains. Cover liquid spills with absorbent material; e.g., sand, kitty litter, or paper towels. Block off floor drains and floor sinks near spills. Consider the use of grease systems that don’t require outdoor storage to minimize the risk of spillage. Develop and post spill response procedures. Maintain spill containment and absorbent supplies.

## Dishwashing and Equipment Cleaning

Pre-washing dishes and cookware with hot water and no soap prior to using the dishwasher or three-compartment sink can reduce FOG discharge by 25 percent. Use paper towels to remove all FOG waste from pots, pans, and large containers prior to washing. Before cleaning grill and roaster/broiler drip pan(s), empty their contents into the waste grease container and wipe down with paper towels. Dispose of the paper towels in the garbage. Pour all liquid grease and oil from pots and pans into a waste grease container and then scrape out solidified grease if present.

## Waste Disposal

Keep dumpsters and other waste containers covered. Inspect dumpsters regularly. Pick up debris around dumpsters and have your hauler repair or replace leaky dumpsters. Never put liquid waste into dumpsters. Recycle grease in separate containers. Never dispose of grease in the storm or sanitary sewer.

## Cleaning

Wash water from cleaning filters, grills, floor mat(s), and garbage bins must be discharged to the sanitary sewer through a grease interceptor or grease trap. Provide a sink or wash basin for mop water and washing equipment. Sweep sidewalks, parking lot and all paved surfaces before washing and **DO NOT** use detergents, hot water, or other cleaners. Clean up spills immediately with absorbent materials such as rags or kitty litter. **DO NOT** hose spills into drains!

## Fats, Oils, and Grease

Have plumbing system flushed at least once a year. Make sure your trap/interceptor is cleaned properly and on a frequent-enough basis. The City recommends a 90-day cleaning cycle for interceptors and a two-week to one-month cleaning cycle for traps.

## Employee Training

Provide regular employee training on spill cleanup procedures and washing practices. All establishments should instruct employees not to pour fat, oil, and grease wastes down the drain. Post BMPs where employees can see them. Post “No Grease” signs above sinks and on the front of dishwashers. Signs should be written in the language(s) that are commonly spoken by employees.

