

MORONGO
BAND OF
MISSION
INDIANS



A SOVEREIGN NATION

BEST MANAGEMENT PRACTICES

Note: The following are suggested Best Management Practices for a Food Service Establishments to control Fats, Oils and Grease (FOG) in a sewer collection system.

- **Installation of Drain Screens.** Drain screens should be installed on all drainage pipes in food preparation areas.
- **Segregation and Collection of Waste Cooking Oil.** All waste cooking oil should be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles should be maintained properly to ensure that they do not leak. Food service establishments should use licensed waste haulers and licensed recycling facilities to dispose of waste cooking oil.
- **Disposal of Food Waste.** All food waste should be disposed of directly into the trash or garbage, and not in sinks.
- **Employee Training.** Employees of Food Service Establishments should be trained by ownership/management, upon commencement of employment and at least annually thereafter, on the following subjects:
 1. How to "dry wipe" pots, pans, dishware and work areas before washing to remove grease.
 2. How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
 3. The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped.
 4. How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling.

Training should be documented and employee signatures retained indicating each employee's attendance and understanding of the practices reviewed.

- **Kitchen Signage.** Best management and waste minimization practices should be posted conspicuously in the food preparation and dishwashing areas at all times.
- **Food Grinders.** Food grinders should immediately be removed from the plumbing system to prevent the discharge of food debris into the sewer drain system. This will lead to controlling and limiting the introduction of FOG into the sewer system.
- **Odors.** Grease control devices should be installed and maintained, as necessary, so as to prevent odors, cross-contamination, sewer back-ups or Sewer System Overflows.
- **Containers.** Grease rendering containers should be installed and properly maintained.
- **Record Keeping.** Document record keeping should be maintained and should include: 1) employee training records; 2) grease control device (trap or interceptor) maintenance and cleaning records; 3) on property SSO records; 4) plumbing maintenance records; 5) rendering grease disposal records; 6) name and contact information of waste hauler; and 7) disposal site.