**CITY OF REIDSVILLE**

 **BEST MANAGEMENT PRACTICES**

**FOR ALL FOOD SERVICE ESTABLISHMENTS**

**[REQUIRED BY THE FATS, OILS AND GREASE CONTROL ORDINANCE]**

Fats, oils and grease (FOG) can be managed effectively by food service establishments to

minimize the discharge of FOG to the sanitary sewer system and decrease the required

maintenance of grease retention units. The following Best Management Practices have

proven effective when implemented properly and consistently.

 **All Food Service Establishments (FSE) must comply with the following Best Management Practices to minimize the discharge of FOG to the Reidsville Sanitary Sewer System. Failure to comply with any of these requirements is a violation of the City of Reidsville Fats, Oils and Grease Ordinance.**

**I. EMPLOYEE TRAINING**

**All Food Service Establishment employees shall be properly trained and instructed**

**to use the Best Management Practices:**

A. Train all employees in Best Management Practices and other methods to reduce the volume of fats, oils and grease discharged to the sanitary sewer system. Train employees to be aware of problems created by grease in the sanitary sewer system, possible violations and fines and the cost of cleaning clogged pipes. Even a small amount of grease on each pot, pan or plate can be substantial when you serve hundreds of meals per day.

B. All training shall be documented in writing and shall include the names of the

instructor and employee as well as the date of the training. Records of Employee Training shall be maintained by the FSE for a period of three (3) continous years and shall be available to the FOG coordinator upon request.

C. Employee Training shall including information on the following:

1. **Dry Wipe Pots, Pans and Dishware Prior to Dishwashing:**

Foods, fats, cooking oil and grease remaining in pots and pans should be

dry wiped or scraped out into the trash prior to washing. This can

substantially reduce FOG discharged to the grease interceptors.

After wiping, pots, pans or dishware that contained grease should be

washed in sinks that flow to grease retention devices attached to the

sanitary sewer system.

2. **Cleaning Hoods:**

Clean hood filters on a monthly basis. Remove the hood filters and wipe

or scrape off as much grease as possible and dispose of by recycling or

placing in the garbage can. Wash hood filters with hot water (less than

140 degrees) in sinks that flow to grease retention devices attached to the

sanitary sewer.

3. **Sweep Up Food debris on the floor:**

Using the water hose as a broom and washing debris from the floor into

the floor drains is strictly prohibited. This causes grease, food, detergents

and other chemicals to enter the sanitary sewer system. Train staff to

sweep up floor debris and put in the trashcans.

4. **Proper Disposal of Grease**

Pouring grease down any drain, hot flushing grease down any drain or

pouring grease into any grease retention unit is strictly prohibited. All

waste grease should be placed in a grease disposal container for pick-up

by a grease recycling or disposal company.

**II. POST “NO GREASE” SIGNS**

**Post a sign indicating “No Grease” above all kitchen sinks, on dishwashers and**

**near other grease discharge outlets to serve as a constant reminder to employees to**

**properly dispose of grease**.

**III. EMPLOYEE TRAINING REQUIRED FOR FOOD SERVICE**

**ESTABLISHMENTS WITH “INSIDE GREASE TRAPS”**

A. Employee training shall include information on the following:

1. Location, purpose and function of grease trap

2. Proper cleaning of grease trap

3. Inspection of grease trap filter, baffles and tee [if applicable]

4. Proper disposal of grease from grease trap

5. If grease traps are more than 50% full when cleaned, the cleaning frequency

needs to be increased.

6. Proper written documentation of grease trap cleaning

**IV. FOR FOOD SERVICE ESTABLISHMENTS WITH “OUTSIDE”GREASE**

**INTERCEPTORS**

If possible, have a manager or supervisor witness and/or verify grease interceptor

cleaning/maintenance activities by the private service contractor to ensure the devices

are being maintained and operating properly.