

# BEST MANAGEMENT PRACTICES FATS, OILS & GREASE

for Commercial Food Establishments (CFE) in New Castle County

## DO

- Dry-wipe FOG and food from pots, pans, utensils, and dishware before washing.
- Clean exhaust hoods regularly.
- Keep outdoor grease containers and dumpsters tightly covered.
- Recycle waste cooking oil whenever possible. Check your local phone listing for specialty waste haulers.
- Clean FOG spills immediately and prevent FOG from entering floor drains.
- Use absorbent materials to clean FOG spills. Dispose of recovered FOG in a proper disposal container such as a trash can or dumpster.

## DON'T

- Pour fat, grease, or oil into drains or toilets.
- Put grease down a garbage disposal.
- Pour food waste or excess food down a drain or into a toilet.
- Allow water hotter than 140°F to enter a grease trap.
- Discharge water from a mechanical dishwasher through a grease trap.
- Dump FOG into a storm drain.
- Rinse away outdoor FOG spills — use absorbent pads. Dispose of recovered FOG in a trash can or dumpster.
- Use kitty litter or saw dust to absorb an outdoor spill — rain can rinse both into storm drains.



# STOP THE FOG IT'S THE LAW!

Chapter 38 of the New Castle County Code mandates that all CFEs are required to

- CLEAN AND SERVICE ALL GREASE TRAPS\* on a maintenance schedule in accordance with the New Castle County Code
  - > ONCE PER MONTH -minimum cleaning schedule for small, under sink or interior traps
  - > ONCE PER QUARTER -minimum cleaning schedule for large volume, exterior traps
- MAINTAIN GREASE TRAP CLEANING/SERVICE RECORDS\* on site and post last cleaning date
- IMPLEMENT BEST MANAGEMENT PRACTICES\* for controlling FOG
- DISPLAY NEW CASTLE COUNTY FOG PROGRAM POSTERS AND SIGNS\* in all CFEs

\*See your *Guide to FOG Management* booklet for complete information

## The Grease Trap At This Facility Was Last Cleaned On

Date of Cleaning	Condition of the Trap	Cleaned by (Name of in-house personnel or waste hauler)	Comments

