

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

