

BMP #3: Grease Handling and Disposal

When cleaning frying equipment or storing fat or grease for removal to a grease recycler:

- ▶ Never pour oil, grease, or oily liquids such as sauces or salad dressings down a sink, sanitary sewer, storm drain, or into a dumpster.
- ▶ Recycle waste oil and grease whenever possible. Most landfills will not accept grease or other liquid wastes for disposal.
- ▶ To ensure proper operation of the traps and prevent sewer blockages, minimize the amount of grease your facility sends to the grease trap or interceptor.
- ▶ Inspect and clean grease traps and interceptors regularly. Grease traps should be cleaned at least every three months, although in some cases, they may have to be cleaned weekly to ensure adequate grease removal.
- ▶ Keep solids out of sink drains by scraping pots and dishes prior to washing and installing screens over drains to trap solids.
- ▶ Never use solvents or emulsifiers as grease trap additives. When the additives are diluted by the wastewater of other users, the grease comes out of the solution and settles in the lateral and sewer lines causing blockages.