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Best Management Practices for Food Service Facilities

DON'T

- **Don't** put grease or fryer oil down any sink or floor drain.
- **Don't** dispose of food scraps in the sink.
- **Don't** remove sink strainers or floor drain covers.
- **Don't** use cleaning chemicals improperly. Follow manufacturer's instructions for safety and protection of the environment.

DO

- **Do** scrape all fat, grease, and waste food into the trash. Fat, cooking oil, and grease may be collected in a separate container for recycling.
- **Do** encourage staff to be conservative with the use of fat, oil, and grease in food preparation and serving.
- **Do** use paper towels to soak up oil and grease under fryer baskets, to wipe down work areas, and to clean up any spills. Dispose of used paper towels in the trash.
- **Do** deposit all used fryer oil in the appropriate container.
- **Do** know the location and operation of all grease control devices.
- **Do** check all sinks and floor drains for strainers and covers.
- **Do** develop an appropriate cleaning schedule for grease interceptors and traps.
- **Do** use all cleaning chemicals according to the manufacturer's instructions.
- **Do** keep dumpster areas clean and free of loose trash.