

Fats, Oil and Grease

Fats, oil and grease can be managed effectively in the food service industry to minimize adverse impacts on the environment. Please consider utilizing the below best management practices when disposing of fats, oil and grease.

Train kitchen staff and other employees about how they can help ensure BMP's are implemented. People are more willing to support an effort if they understand the basis for it.

Recycle waste cooking oil. There are several waste oil recyclers throughout the area. Food service establishments are often paid for the waste material and may reduce the amount of garbage it must pay to have hauled away.

Cover outdoor grease and oil storage containers. Uncovered grease and oil storage containers can collect rainwater. Since grease and oil float, the rainwater can cause an overflow onto the ground. Such an overflow can eventually reach the stormwater system and nearby streams. The discharge of grease and oil to the storm drain system may degrade the water quality of receiving streams by adding biological and chemical oxygen demand to the stream. Discharge of grease and oil to the storm drain might also result in legal penalties or fines.

Locate grease dumpsters and storage containers away from storm drain catch basins. The farther away from the catch basin, the more time someone has to clean up spills or drainage prior to entering the storm drain system. Be aware of oil and grease dripped on the ground while carrying waste to dumpster, as well as oil and grease that may leak from the dumpster.

Prevent spilled material. Use absorbent pads or other material to clean up spilled material around outdoor equipment, containers and dumpsters. Absorbent pads or materials can help clean up grease and oil that is spilled on the ground and prevent it from flowing to the storm drain system.