

SOUTH COAST WATER DISTRICT KITCHEN BEST MANAGEMENT PRACTICES (BMPs)

Food service establishments shall teach their employees the following kitchen best management practices and conduct training twice a year. Keep a written log of employees trained. The District's authorized inspector will ask to see training records when visiting your facility.

- ❖ **Trash Disposal.** Dispose of food waste and fatty scraps into the trash or garbage bin, not down the sink. Use plastic trash bags to prevent leaks and odors. Double-bag waste that has the potential to leak in trash bins. Make sure trash bins are covered when not in use and call trash hauler if bin is leaking.
- ❖ **Pre-Wash.** Dry wipe or scrape pots, pans, dishware, floor mats and work areas to remove grease and food scraps before washing and dispose in trash.
- ❖ **Use of Drain Screens.** Install removable screens on all drainage pipes in food preparation areas. Keep screens in sink and floor drains clean and in good repair. Dispose of collected solids in trash, not down the drain.
- ❖ **Yellow Grease Disposal.** Dispose of grease and oil from cooking equipment (pots, pans and fryers) by pouring waste oil and yellow grease into covered containers (drums, barrels) for storage and recycling. Provide secondary containment to capture any liquid grease or oil that may spill from the primary container. Use a licensed waste hauler or recycling facility to dispose of liquid grease and oil before the container is full. Keep a written log with manifests/invoices of waste oil pick ups to show the District's authorized inspector who visits your site.
- ❖ **Mat Cleaning.** Clean and wash floor mats in a utility mop sink. Empty mop water into a sink or drain connected to a grease interceptor, if present. Do not empty mop or wash water into storm drains.
- ❖ **Hood Cleaning.** Clean hoods and filters as frequently as necessary to maintain good operating condition. Use a licensed waste hauler to dispose of wastewater collected from cleaning hoods and filters.
- ❖ **Spill Prevention.** Place absorbent materials, such as paper towels or pads, under fryer baskets and other areas where grease may drip or spill during cooking, frying or during the transfer of grease to storage or disposal containers.
- ❖ **Spill Kits.** Maintain a spill kit accessible for use of employees, including absorbent pads, kitty litter or equivalent absorbing material, and paper towels. Require the use of the spill kit to clean up spilled fats, oils and grease.
- ❖ **Super Hot Water.** Do not pump water hotter than 140°F through a grease control device.
- ❖ **Employee Training Posters.** Post signs provided by the District to show kitchen best management practices in food preparation, dishwashing and maintenance areas.

In addition, food service establishments shall ensure that any grease control devices they utilize, such as grease traps or interceptors, are cleaned as frequently as needed to keep them free of food residue and hardened fats, oils and grease. Inspect grease control devices for leaking seams and pipes.