

## Best Management Practices for Food Service Facilities

---

### 1. Provide and document training for employees for the following items:

- a. How to scrape all excess food into the garbage and “dry wipe” pots, pans, dishware and work areas before washing to remove grease.



- b. Capture accumulated oil during the cleaning of stoves and ventilation exhaust hoods and dispose in a waste grease container.



- c. Dispose of liquid grease and oils from cooking equipment into a waste grease container without spilling.

- d. Know the location, use and disposal of absorption products to clean any spills under fryer baskets and other locations where grease may be spilled or dripped.



---

### 2. Drain screens shall be installed on all drainage pipes in food preparation areas.



---

### 3. “No Grease” signs shall be posted above sinks and on the front of dishwashers.



---

### 4. All liquid oil and grease shall be poured into a waste grease container where it can be recycled or disposed of properly in accordance with Federal, State and local regulations.

---

### 5. Food wastes shall be disposed of directly into the trash or garbage and not in the drain.

