

Best Management Practices (BMP's)

Prevent blockages in the Sanitary Sewer System

- Train kitchen staff and other employees about how they can help ensure BMP's are implemented
- Post "No Grease" signs above sinks and on the front of dishwashers
- "Dry wipe" pots, pans, and dishware prior to dishwashing
- Dispose of food waste by recycling and/or solid waste removal
- The mechanical dishwasher requires a minimum temperature of 160° F, but the Uniform Plumbing Code (UPC) prohibits discharging the dishwasher to grease traps
- Use a three-sink dishwashing system, which includes sinks for washing, rinsing, and sanitizing in a 50-100 ppm bleach solution. Water temperatures are less than 140° F. (see above)
- Recycle waste cooking oil
- Use water temperatures less than 140° F in all sinks, especially the pre-rinse sink before the mechanical dishwasher