



#### **CLEANING HOODS:**

Clean hood filters on a regular basis. This reduces the need to have ductwork and exhaust fans cleaned by an outside cleaning company.

Remove the hood filters and wipe or scrape off as much grease as possible. Dispose of grease by recycling or placing in the garbage can. Wash hood filters with hot water (less than 140°F) in sinks that flow to grease retention devices attached to the sanitary sewer system. If soap is necessary, use a small amount. Keep records of when the hoods and filters are cleaned.

Never clean hood filters outside or in any area where wastewater can flow to the gutter, storm drain, or street. Make sure that hood cleaning companies collect and properly dispose of any wastewater generated.

#### **USE PROPER GREASE MANAGEMENT TO AVOID:**

- Clogged drains, which can result in a sewage backup in your business
- Costly maintenance and potential fines
- Rodent infestation

## A Pocket Guide to Best Management Practices for Restaurant Grease



For more information please call:  
**Montgomery County  
Water Services**  
(937) 781-2500  
[www.mcoho.org/water](http://www.mcoho.org/water)

Brochure concept courtesy of King County Washington's Industrial Waste Program.  
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## Best Management Practices for **outside** grease storage:



### CONTAINER STORAGE:

- Store grease only in leak-proof containers with tight-fitting lids.
- Use only containers in good condition.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Conduct regular inspections of the storage area and regularly maintain the container and storage area.
- Store containers away from storm drains.



Write and implement a spill prevention and cleanup plan:

### THIS WRITTEN PLAN SHOULD INCLUDE:

- Detailed spill cleanup and disposal procedures.
- Training for all employees.
- The facility owner's name, address, and phone number.
- A designated spill response employee (list the name, address, and phone number to reach this person).
- A map showing the location of all grease storage areas and storm drains.
- A list of the names and phone numbers of the agencies and contractors to contact if employees cannot manage the spill.

### ASSEMBLE SPILL CONTAINMENT AND CLEANUP KITS AND STORE THEM IN AREAS WHERE SPILLS ARE LIKELY TO OCCUR. THESE KITS SHOULD INCLUDE:

- Absorbent materials
- Leak proof plastic bags
- A broom and dustpan or shovel

### IN THE EVENT OF A GREASE SPILL:

- Begin cleanup immediately.
- Contact the assigned spill response employee in your spill plan.
- Do not use detergents or degreasers.
- Block or seal off nearby storm drains.
- Contact a cleanup contractor and the appropriate agency if the spill is unmanageable.
- Never wash leaks, spills or used cleanup materials onto nearby streets or into drains.
- Dispose of all used cleanup materials in a garbage can.

## Best Management Practices for grease **inside** the kitchen:

### RECYCLE ALL WASTE OIL AND GREASE:

Never pour oil or grease down a drain or into a catch basin. This will clog the drains, overwhelm grease retention devices, and pollute streams. It may also result in fines and penalties.

### CLEANING FLOOR MATS AND OTHER GREASY EQUIPMENT:

Wash all floor mats, grills, and garbage cans indoors. Clean them in a mop sink so the wastewater goes to a grease retention device. Never clean this kind of equipment outside or in an area where wastewater can flow to the gutter, storm drain, or street.

(continued on back)

*Grease build-up in pipes can cause major damage to pipes and lead to sewage back-ups to your business.*

