

**CITY OF THOMASVILLE
GREASE BEST MANAGEMENT PRACTICES**

**FOR ALL FOOD SERVICE ESTABLISHMENTS
[REQUIRED BY THE FATS, OILS AND GREASE CONTROL POLICY]**

Fats, oils and grease (FOG) can be managed effectively by food service establishments to minimize the discharge of FOG to the sanitary sewer system and decrease the required maintenance of grease retention units. The following Best Management Practices have proven effective when implemented properly and consistently.

The following Grease Best Management Practices are required by Section 82-137 and Section 82-140 of the City of Thomasville Sewer Use Ordinance (Thomasville Code of Ordinance, Chapter 82, Article III). All Food Service Establishments must comply with the following Best Management Practices to minimize the discharge of FOG to the Thomasville Sanitary Sewer System. Failure to comply with any of these requirements is a violation of the City of Thomasville Sewer Use Ordinance.

I. EMPLOYEE TRAINING All Food Service Establishment (FSE) employees shall be properly trained and instructed to use the Enforceable Best Management Practices:

- A. Train all employees in Enforceable Best Management Practices and other methods to reduce the volume of grease discharged to the sanitary sewer system. Train employees to be aware of problems created by grease in the sanitary sewer system, possible violations and fines, and the cost of cleaning clogged pipes. Even a small amount of grease on each pot, pan or plate can be substantial when you serve hundreds of meals per day.
- B. All training shall be documented in writing and shall include the names of the instructor and employee as well as the date of the training. Records of Employee Training shall be maintained onsite by the FSE for a period of three (3) years and shall be available to the FOG coordinator upon request.
- C. Employee Training shall include information on the following:
 - 1 **Dry Wipe Pots, Pans and Dishware Prior to Dishwashing:** Foods, fats, cooking oil and grease remaining in pots and pans should be dry wiped or scraped out into the trash prior to washing. This can substantially reduce FOG discharged to the grease interceptors. After wiping or scraping, pots, pans and dishware that contained grease should be washed in sinks that flow to grease retention devices attached to the sanitary sewer.
 - 2 **Cleaning Hoods:** Clean hood filters on a monthly basis. Remove the hood filters and wipe or scrape off as much grease as possible and dispose of by recycling or placing in the garbage can. Wash hood filters with hot water (less than 140 degrees) in sinks that flow to grease retention devices attached to the sanitary sewer.
 - 3 **Sweep Up Food debris on the floor:** Using the water hose as a broom and washing debris from the floor into the floor drains is strictly prohibited. This causes grease, food, detergents and other chemicals to enter the sanitary sewer system. Train staff to sweep up floor debris and put it in the trash cans.
 - 4 **Proper Disposal of Grease** Pouring grease down any drain, hot flushing grease down any drain or pouring grease into any unit is strictly prohibited. All waste grease should be placed in a grease disposal container for pick-up by a grease recycling or disposal company.

II. POST “NO GREASE” SIGNS Post a sign indicating “No Grease” above all kitchen sinks, on dishwashers and near other grease discharge outlets to serve as a constant reminder to employees to properly dispose of grease.

III. EMPLOYEE TRAINING REQUIRED FOR FOOD SERVICE ESTABLISHMENTS WITH “INSIDE GREASE TRAPS” [UNDER-THE SINK, IN-FLOOR RECESSED, “POINT OF USE” GREASE TRAP [OR OTHER INSIDE LOCATION GREASE TRAP]

Employee training shall include information on the following:

- 1 Location, purpose and function of grease trap.
- 2 Proper cleaning of grease trap using the procedures described in the [FOG Handbook](#) available on the City of Thomasville website.
- 3 Inspection of grease trap filter, baffles and tee [if applicable].
- 4 Proper disposal of grease from grease trap.
- 5 If grease traps are more than 50% full when cleaned, the cleaning frequency needs to be increased.
- 6 Proper written documentation of grease trap cleaning and records retention (including the date of cleaning, name of person inspecting/cleaning, percent full prior to cleaning).

IV. FOR FOOD SERVICE ESTABLISHMENTS WITH “OUTSIDE” GREASE INTERCEPTORS

- 1 If possible, have a manager or supervisor witness and/or verify grease interceptor cleaning/maintenance activities by the private service contractor to ensure the devices are being maintained and operating properly.
- 2 Proper written documentation of grease trap cleaning and records retention (including the date of cleaning, name of person inspecting/cleaning, percent full prior to cleaning, name of hauler, volume removed).