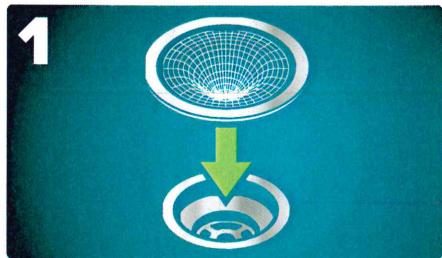


Kitchen Best Management Practices

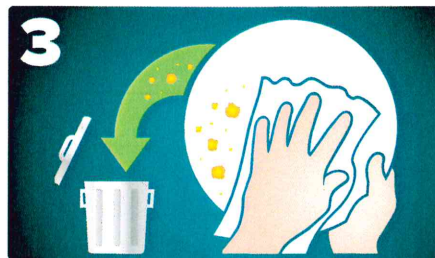
The following kitchen best management practices (BMPs) will help reduce the cost to clean and maintain your grease interceptor and keep your facility in good standing with local pretreatment authorities.



Use debris screens in all floor and sink drains. Regularly empty screens into trash.



Minimize use of food waste disposals to improve interceptor storage and reduce maintenance costs.



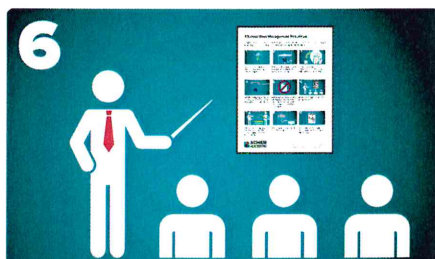
Dry-wipe food waste from dishes before washing and clean grease spills with disposable materials.



NEVER pour oil, fry oil, or melted lard or butter down drain line. Dispose these oils in appropriate container.



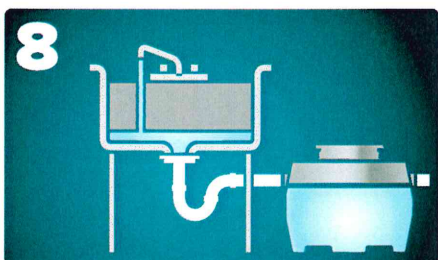
NEVER put chemicals for reducing grease into the drain system. The temporarily dissolved grease will bypass the interceptor and harden in downstream piping.



Implement BMP training program for kitchen staff.



Observe pumper contractor work to ensure interceptor is fully pumped out, properly cleaned and in good condition.



Make sure to run sinks to refill unit with cold water after pump-out.



Keep maintenance log detailing pump-outs, repairs and condition of interceptor.