



## Maintenance standards:

- Use, store, and dispose of grease properly.
- Don't dispose of grease to the storm or sanitary sewers.
- Collect fryer and cooking grease in watertight containers.
- Clean up grease spills by scraping up as much as possible before mopping.
- Absorb grease spills with sphagnum moss or other dry oil absorbent. Place the used absorbent inside two plastic bags or other sealed container and dispose of in the trash.
- Clean hood filters in sinks that flow to the grease interceptor. Do this on a frequent basis.
- Dispose of kitchen floor mop water to sinks that flow to the grease interceptor.
- Use low emulsion type soaps for floor and hood cleaning.
- Fryers: put waste grease in a container and then pour it into the rendering vat. Wipe the fryers down with paper towels and dispose of them with the solid waste. Then wash the remaining grease.
- Grills and Broilers: empty the drip pans into the rendering vat and wipe pans off with paper towels disposing of them in the solid waste.
- Frosting Containers: pre-scrape containers and wipe them with paper towels.
- Butter and Butter Byproducts: pre-scrape and wipe all utensils and containers prior to washing.
- Sink Strainers: use your sink strainers to keep food particles from entering the system. Strainers should be cleaned often and the food particles disposed of as solid waste.
- Use water temperatures of less than 140 degrees in wash sinks as temperatures in excess of 140 degrees will dissolve grease but will re-congeal in the sanitary sewer system as the water cools.