



City of Brawley

Best Management Practices (BMP's)

1. Do not pour, scrape, or otherwise dispose of fats, oils and grease into sinks or drains.
2. Scrape pots and pans before washing them.
3. Collect fryer oil for recycling.
4. Dump mop water only into drains connected to your grease removal system.
5. Use absorbents to soak up spills containing fats, oils, and grease.
6. Do not put food including milk shake syrup, batters, and gravy down the drain.
7. Use strainers on sinks and floor drains to prevent solid material from entering the sewer.
8. Post "NO GREASE" signs near sinks and drains.
9. Empty collection pan on grease recovery devices before it becomes full.
10. Provide employees with proper equipment for cleaning your grease trap or grease recovery device.
11. Direct wastewater generated from duct/range filter cleaning through the grease removal system.
12. Train all staff in best management practices for grease disposal and the impacts of grease accumulation in the sewer.
13. Provide regular refresher training/discussion for proper disposal of fats, oils, and grease for all employees.
14. Inspect grease removal devices/interceptors after pumping to ensure adequate cleaning.
15. Keep a maintenance log to show the frequency and volume of grease removed. This documentation should be available during inspections.