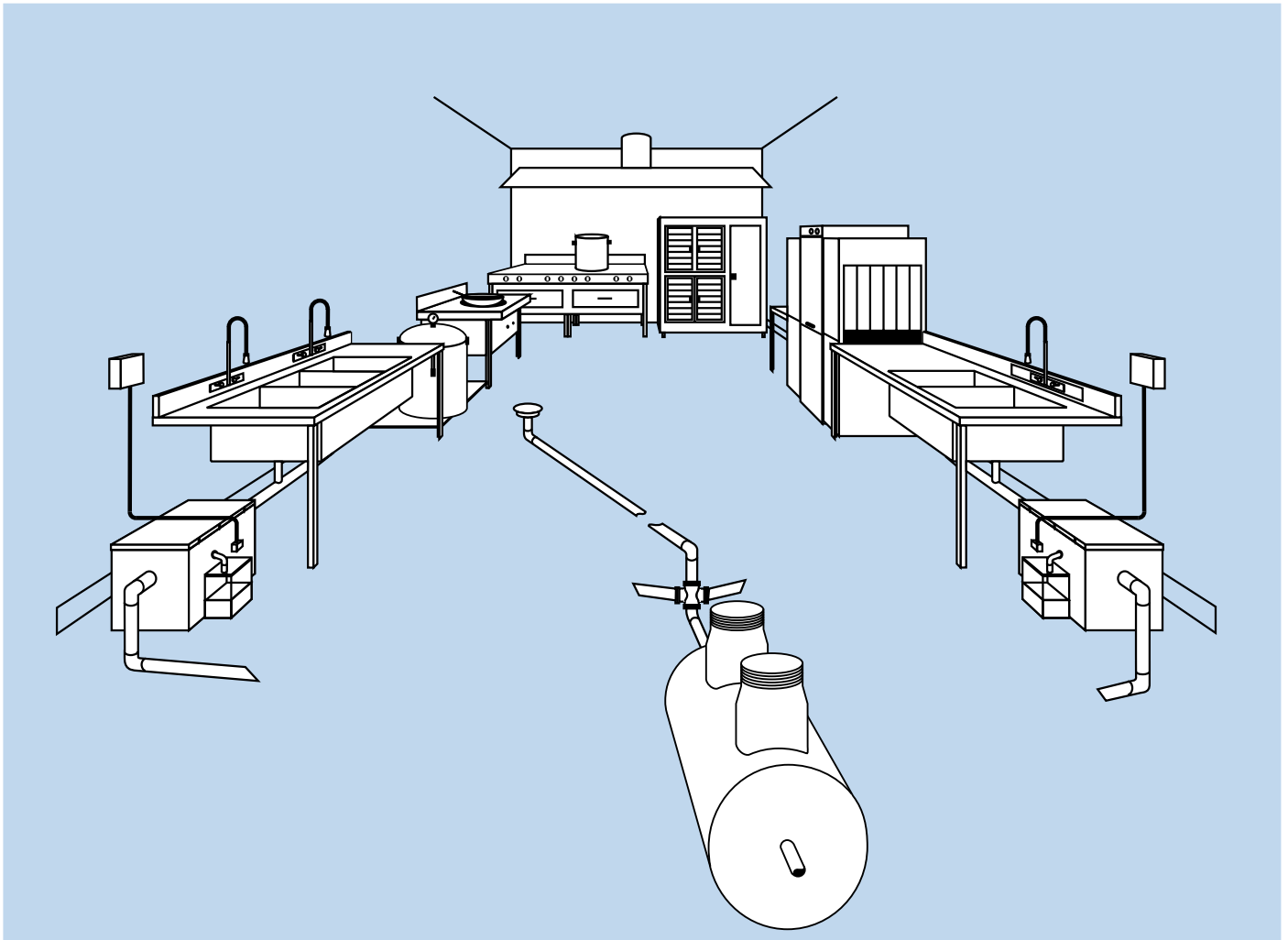


## Best Management Practices (BMPs) in the Kitchen

# Let's Degrease this Kitchen!



## Why?

- Prevent grease buildups from blocking sewer lines.
- Stop sewer overflows into streets and storm drains.
- Save money spent on costly cleanups of sewage spills.
- Reduce the number of times you have to clean your grease trap.
- Protect the quality of our water.

# DO!



**Put oil and grease in covered collection containers.**



**Scrape food scraps from dishes into trash cans and garbage bags and dispose of properly. Disconnect or avoid using your garbage disposal.**



**Remove oil and grease from dishes, pans, fryers, and griddles. Cool first before you skim, scrape, or wipe off excess grease.**



**Prewash dishes and pans with cold water before putting them in the dishwasher.**

**IMPORTANT: Make sure this “Pre-Wash Sink” is connected to an Automatic Grease Recovery Unit.**



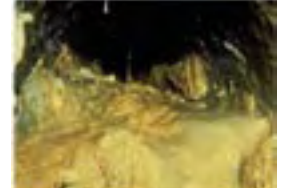
**Cover kitchen sink with catch basket and empty into garbage can as needed.**



**Cover floor drain with fine screen and empty into garbage can as needed.**

**IMPORTANT: As an alternate, install a “flush-with-floor” Strainer Basket.**

# Don't!



**Don't pour oil and grease down the drain.**



**Don't put food scraps down the drain.**



**Don't run water over dishes, pans, fryers, and griddles to wash oil and grease down the drain. Don't rinse off oil and grease with hot water.**

**IMPORTANT: Make sure all "Wash Sinks" must be connected to an Automatic Grease Recovery Unit.**

## The Best Ways to Eliminate Grease



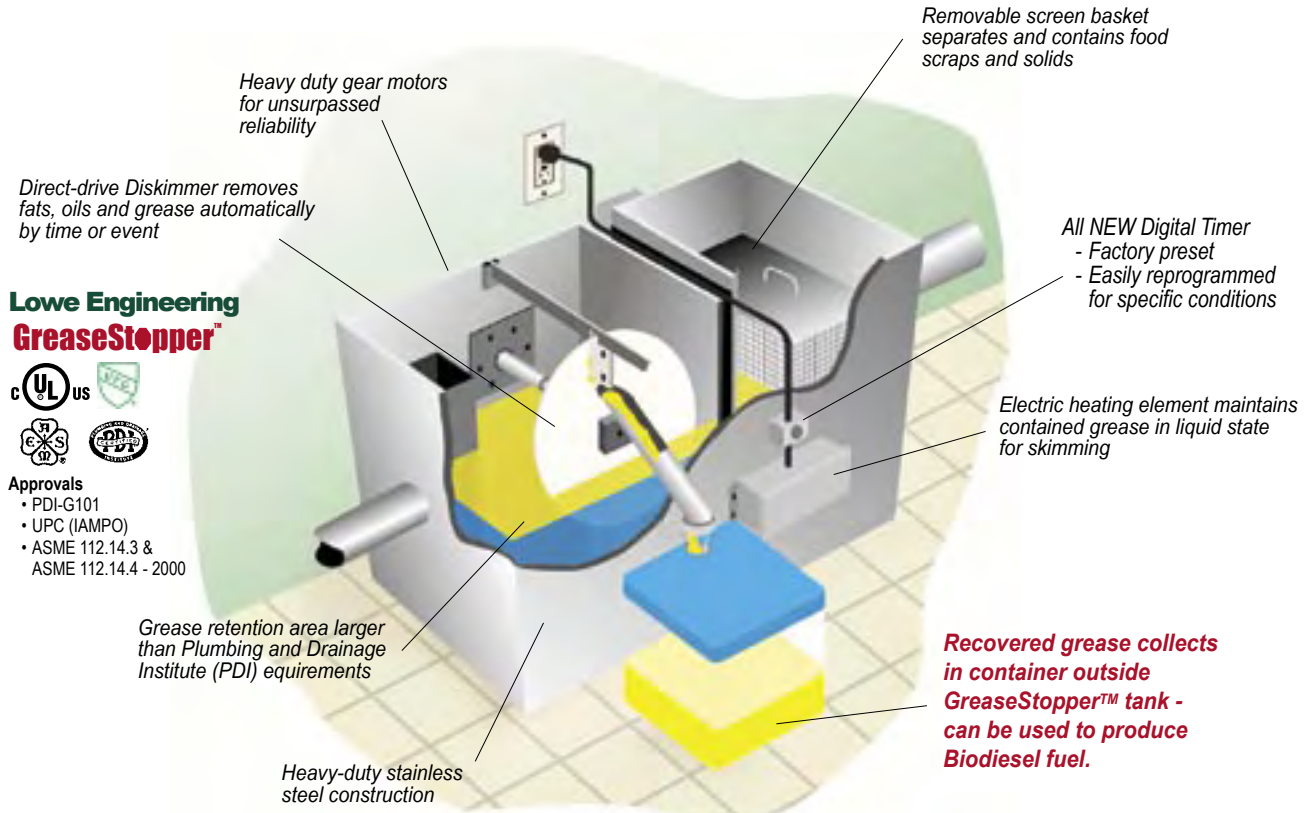
**Install Automatic Grease Recovery Units at required fixtures!**



**Install Strainer Baskets at required fixtures!**

# Additional Ways to Degrease Your Kitchen!

- Use environmentally safe cleaning products instead of harsh detergents or cleaners that can damage sewer lines and upset grease interceptors.
- Do not use additives of any kind including bacteria, enzymes, chemicals and emulsifiers in the kitchen.



- If you generate large amounts of used cooking oil, reuse or recycle it. Grease can be recycled to produce “Biodiesel”.
- If you generate small amounts of used cooking oil, reuse it as often as possible and then pour it into a container for recycling. Never pour it down the drain!

For more information on Best Management Practices (BMPs) for the Kitchen, please visit [www.lowe-engineering.com](http://www.lowe-engineering.com).



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