

Best Management Practices (BMPs)

Best management practices are steps that can be taken in the kitchen to reduce the amount of fats, oils, and grease (FOG) that enters the sewer system. The City of Hendersonville requires that all food service establishments which are connected to the sanitary sewer system train all employees on these required BMPs:

- Throw away all food waste.
- Dry wipe with a paper towel all pots pans, bowls, plates, ect. that have held food before placement into a sink or dishwasher.
- Pour liquid grease in a container, allow to dry, then dispose in a used oil collection receptacle, or dispose in the garbage.
- NEVER pour liquid fats, oils, grease down the drain.
- Do not dispose of meat trimmings in a garbage disposal system.
- Do not pour salad dressings, oils, lard, or dairy products down the drain.
- Keep up with the maintenance of the grease trap, and always record the cleanings.
- DO NOT put dishes in an automatic dishwasher that contain leftover food waste, rinse the dish first.
- After mopping, allow the mop bucket to sit until any FOG in the bucket can be scraped off the top and disposed of, then pour the liquid down the drain.

Employee name: _____

Date: _____

Signature: _____

Manager name: _____

Date: _____

Signature: _____

