

**JOHNSON COUNTY WASTEWATER**  
Food Service Facilities

<b>Best Management Practices (BMP's) for Preventing Blockages in the Sanitary Sewer System</b>		
<b>BMP</b>	<b>Reason For</b>	<b>Benefits to Food Service Facility</b>
Train kitchen staff and other employees about how they can help implement the BMPs.	People are more willing to support an effort if they understand the reasons for it.	All of the subsequent benefits of BMPs will have a better chance of being realized.
Post "No Grease" signs above sinks and on the front of dishwashers.	Signs serve as a constant reminder for staff working in kitchens.	These reminders will help minimize grease discharge to the grease interceptor and reduce the chance of blockage.
Recycle waste cooking oil.	There are waste oil recyclers throughout the area.	The facility will promote the reuse of waste which improves the environment.
"Dry wipe" pots, pans, and dishware prior to dishwashing. Use rubber scrapers to remove fats, oils and grease from cookware, utensils, and serving ware.	Grease and food that remain in pots, pans, and dishware will go to the landfill instead of the drain.	Dry wiping will reduce the amount of material going to the sanitary sewer system, reducing blockages and maintenance costs.
Dispose of food waste in the trash.	Food waste can be disposed as solid waste in landfills, and as it decomposes, it releases methane gas which is reused as an energy source.	Solid waste disposal of food waste will reduce the risk of blockages in the sewer system.
Make sure all drain screens are installed.	Grease and food that are captured in the drain can be discarded in the trash and will go to the landfill instead of down the drain.	Solid waste disposal of food waste will reduce the risk of blockages in the sewer system.
Prevent spills. Empty containers before they are full to avoid spills. Use a cover to transport grease container contents to the rendering barrel. Provide employees with the proper tools (ladles, ample containers, etc.) to transport materials without spilling.	Preventing spills reduces the amount of waste on food preparation and serving areas that will require cleanup. A dry workplace is safer for employees in avoiding slips, trips, and falls.	A dry workplace is safer for employees in avoiding slips, trips, and falls.
Properly clean spills. "Dry clean" the area with disposable paper towels and wipe up the area thoroughly before using wet methods of mopping or rinsing.	Wet methods typically wash the water and waste materials into the drains where it eventually collects on the interior walls of the drainage pipes. Cloth towels will accumulate grease that will eventually end up in your drains from towel washing/ rinsing.	Dry wiping will reduce the amount of material going into the sanitary sewer system, reducing risk of blockages and maintenance costs.