



JOHNSON COUNTY WASTEWATER

Best Management Practices Training Guide

Thoroughly discuss this Best Management Practices (BMPs) training guide with each new kitchen employee. Describe in detail how the BMP methods are followed at your food service facility. **Once you have covered this material, sign the training log provided in your grease book.**

OUR COMMITMENT TO PROTECTING PUBLIC HEALTH AND SAFETY

Protecting public health and safety is a prime responsibility of Johnson County Wastewater. Sewer blockages and subsequent sewage spills pose a threat to public health and safety that can be prevented when Food Service Facilities follow the Best Management Practices (BMPs) presented in this training guide. Studies have shown that sewer blockages are usually caused by an accumulation of fats, oil and grease (FOG), roots and debris intrusion, or a combination thereof. Blockages reduce capacity in the sewer lines and can result in sewage spills onto the streets or into buildings.

WHAT IS FOG???

FOG is a combination of **fats**, **oils** and **grease** used in food processing and in preparation of meals. FOG bearing materials, among others, include: cooking oil, fat, lard, grease, butter, tallow, shortening, and margarine. Kitchen waste containing these materials, as well as water that has been used to wash kitchen equipment and floors, contains waste FOG. When waste FOG is poured down the drain and into the sewer lines, it cools and solidifies restricting or clogging wastewater flow.



Example of a sewer severely plugged by grease

Johnson County is responsible for providing quality sewer service for its customers. The County has determined that the most effective way to minimize FOG accumulation in sewers is to prevent the introduction of FOG into the sewer system in the first place. To realize this goal, the County has developed a Grease Management Program that regulates food service facilities and provides them with a mechanism to help control and minimize the introduction of FOG into sanitary sewers.

Best Management Practices

- Post “No Grease” signs above sinks and on the front of dishwashers and/or floor sinks.



- Ponga los posters de "No Grasa" arriba de los fregaderos, en las maquinas de lavar platos y la area del fregadero para la mopa.

- Wipe pots, pans, dishware, and work areas prior to washing.



- Limpie con un trapo los sartenes, las cacerolas, la vajilla y las áreas de trabajo antes de lavarlos.

- Dispose food waste directly into the trash. Garbage grinders are prohibited.

- Tire directamente en el bote de basura los desechos de alimentos. Se prohíben los trituradores de basura.

- Use absorbents or other materials, like towels, to pick up spills before mopping the floor.



- Antes de trapear el piso, recoja cualquier derrame con productos absorbentes o otros materiales como toallas.

- Collect waste cooking oil and store in drums or barrels for recycling.



- Junte el aceite de cocina que deseché y almacénelo en tambos o barriles para reciclarlo.

- Keep grease emulsifying agents out of the sink and drain.

- No utilice solventes o aditivos que isuelven grasa dentro de el fregadero o en la coladera.