



Kitchen Best Management Practices Fats, Oil, and Grease



(F)ats

Solid at Room Temperature
Ex: Butter, Peanut Butter, Meat Trimmings, Cheese, Milk Fats

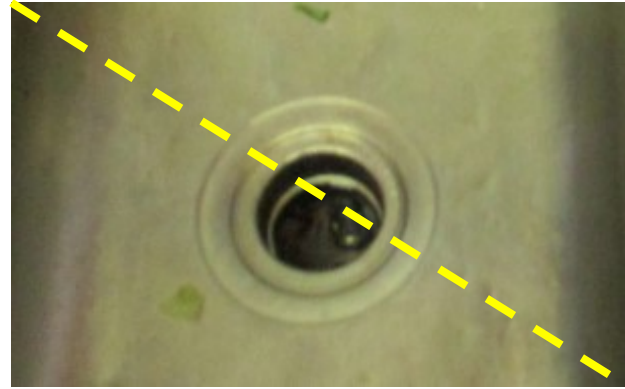
(O)il

Liquid at Room Temperature
Ex: Vegetable Oil, Olive Oil, Salad Dressing, Corn Oil

(G)rease

Turns to Liquid during cooking, solidifies when cools
Ex: Gravy, Meat Fat, Bacon, Boiled Poultry Skin

Keep strainers in all Kitchen Drains



This includes
Prep Sinks
Hand Sinks
Mop Sinks

Store used cooking oil in grease containers for recycling



Prevent excessive grease spillage outside

Dispose food waste directly into the trash



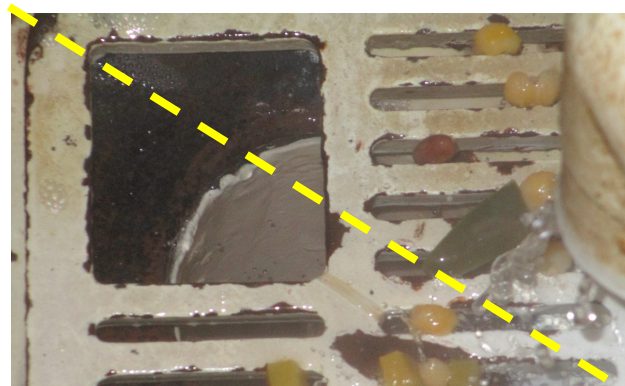
Food waste can be landfilled, **NOT** dumped down the drain

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



Dishware contains remnants of FOG

Use absorbents such as towels to pick up spills prior to mopping



Pick up trash and food waste from floors