

CITY OF LAWTON
INDUSTRIAL PRETREATMENT PROGRAM
FOOD SERVICE ESTABLISHMENT (FSE)
BEST MANAGEMENT PRACTICES (BMP)
HANDBOOK



The City of Lawton Industrial Pretreatment Program is charged with the responsibility of protection of the Wastewater Treatment Plant in regard to industrial and nonresidential business discharges. Discharges from food service establishments (FSEs) are just one of the areas of concern that the Program regulates.

FSEs can contribute to the overall inefficiency of sanitary sewer lines within the city with improper kitchen practices in relation to fats, oil, and grease (FOG). This handbook was developed in order to keep commercial kitchens on the right path when it comes to FOG. The following information is a good start on the right track!

BEST MANAGEMENT PRACTICES

- **Never pour grease down the drain.**
 - **Pour used oils into a spent grease container for collection by a hauler service.**

- **Train staff about how to properly dispose of FOG.**
 - **Starting from day one of employment with frequent refresher training should be very helpful.**

- **Scrape food particles, oils, and grease from cookware and utensils prior to washing.**
 - **Put a screen, with no bigger than 3/16 " opening, over sink drains to catch food waste that should be put into the trash for solid waste disposal.**
 - **A screen should be placed on any floor drains as to not allow this to be an entry point of grease into the sewer system.**

- **Post "NO GREASE" signs by sinks and dishwashers.**
 - **The signs can serve as a constant reminder to staff about where FOG should go.**

- **Do not pour water hotter than 140 degrees Fahrenheit down a drain with a grease trap/interceptor.**

- **Using water this hot can “flush” out your trap/interceptor and cause you problems when the FOG cools down in your plumbing lines.**
- **Clean traps/interceptors regularly.**
 - **If a trap/interceptor is maintained properly, FOG problem will be kept to minimum.**
- **Witness all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating.**
 - **If in-house staff is cleaning the trap, set a schedule and keep a log to assure the trap is maintained properly.**
 - **When a contractor is cleaning the trap, an establishment employee should witness the cleaning and assure they trap is cleaned thoroughly.**
 - **When the trap is cleaned, a visual inspection should be made to assure that problems with the trap are noticed and steps are taken to assure it is functioning properly.**
- **Maintain records of FOG disposal**
 - **If a contractor cleans your trap/interceptor a manifest is required. This document is provided by the contractor and should be completely filled out and signed, to be kept in your records for three (3) years.**
- **If a spill were to occur, cover any floor drain so that oil or grease does not enter into the drain.**
 - **Clean up any spill using towels, rags or other absorbent material, then dispose of them in to the trash.**