

Guide To Materials Restaurants

1. Manager Checklist POSTER

ATTENTION MANAGERS

Is the grease from your restaurant handled appropriately? A few considerations regarding your grease bin can have a positive impact on your profits and a significant effect on our environment. Ask yourself the following questions regularly:

1. Is your grease bin emptied before it overflows?
2. Is the lid kept securely shut?
3. Is your grease bin easily accessible and located in a well-lit area?
4. Have all staff been trained in proper grease management?

Staff training videos available at the Carolina Clear YouTube Channel and www.clemson.edu/carolinaclear.

Place somewhere that the managers frequently pass through - such as in or around a back office.

2. Employee POSTER

ATTENTION EMPLOYEES

Help keep our water clean by keeping grease out of the storm drains!

1. Pour grease carefully.
2. Always keep lid securely closed.
3. IMMEDIATELY notify management when grease bin is approaching full.

ONLY RAIN down the drain!

Place near the back kitchen door leading out to the grease bin.

3. Fines POSTER

Improper Grease Disposal Is a **slippery slope**

YOUR RESTAURANT COULD FACE FINES OF **\$1,000** per day AND **\$20,000** in clean up fees DUE TO IMPROPER DISPOSAL OF FATS, OILS, AND GREASE

Please handle **FATS, OILS, AND GREASE** with care!

Place near the back kitchen door leading out to the grease bin.

4. STICKERS

KEEP CLOSED
MANTENER CERRADO

Stick on to the outdoor grease bin where it is visible even when the lid is open. Be sure surface is completely dry before sticking.

5. Refrigerator MAGNET

Grease MUST be PROPERLY Disposed Of in Outdoor Grease Containers

NOT down the drain!

Handle grease carefully. Avoid spills!

Place on the refrigerator or freezer in the kitchen.



Stick onto the kitchen sink that is connected to the grease trap. If possible, place near faucet and/or hot and cold levers. Be sure surface is completely dry before sticking.

6. Educational HANDOUT

The Dangers of FOG

What does FATS, OIL, and GREASE management have to do with your business and local water quality?

FOG (fat, oil, and grease) is a major factor in most blockages. These cooking byproducts come from deep fryers, blenders, and grills. It is recommended to be collected in a weekly 5-gallon container, then taking to your local stormwater drain and being recycled properly for reuse, reuse, and reuse. This is done by truck and is a recommended and safe method for grease disposal.

1. **Avoid Expensive Repairs.** FOG can cause the blockage of underground stormwater pipes. This can lead to pipe bursts, overflows, backups, and blockages, which can cause the loss of your property and cause environmental damage. It can also cause you to be liable for an excessive amount of money to clean up the damage. Find an alternative to avoid this problem by providing an alternative waste source of handout.
2. **Prevent Pollution.** When FOG accumulates in sewer systems and leaks to the ground, it can cause the contamination of water, causing water damage to the community. Furthermore, proper FOG management can help the environment by providing an alternative waste source of handout.
3. **Prevent inconveniences that are bad for business.** Clogged pipes and parking lots lead to bad odors, rodents, and pest problems.

Tips for Minimizing Problems Associated with FOG

1. **Prevent oil spills.** Banned kitchen workers to be careful when handling oils and fats.
2. **Inform your employees.** Talk to employees (perhaps as part of training) about the importance of proper FOG management and the damaging effects that poor FOG management has in the environment.
3. **Recycle or sell used oil.** Find a grease handler that will recycle grease instead of throw it away.
4. **Clean grease traps regularly.** Any sink or floor drain that might take in oil should be connected to a grease trap or grease separator device. An empty fat grease trap does not properly separate grease from water. Clean drains traps at least once a week. Contact a grease handler to remove grease from interceptors such as least once every three months.
5. **Don't clean FOG.** If you use water to clean up grease, it will ultimately go down the drain. Instead of making up grease spills with soapy rags that must be washed with water, use hand paper to wipe up grease.
6. **Keep FOG out of garbage disposal.** Never put fatty food scraps or oil down a garbage disposal, even if it is connected to a grease trap.
7. **Locate grease bins appropriately.** Location, location, location! Ensure that employees can easily access outdoor grease bins and that they are placed in well-lit areas and within reasonable distance of the kitchen door.
8. **Schedule for grease bins to be pumped regularly.** It is vital to have fat grease containers emptied when the grease pumping company is not scheduled to pump.
9. **Designate a safe equipment washing area.** Kitchen mats, grills, and other equipment should be washed down in an area that does not lead to a storm drain.

Only rain down the drain!

Source:
1. Road Service Wastewater
2. Charleston County Public Works Department

Please pass these handouts around for your staff to read and consider incorporating them into your staff training. A FREE training video is also now available at the Carolina Clear YouTube Channel.

Thank you for continuing your efforts towards less runoff pollution and cleaner waters. YOU can make a difference!