

FOOD SERVICE ESTABLISHMENTS Best Practices

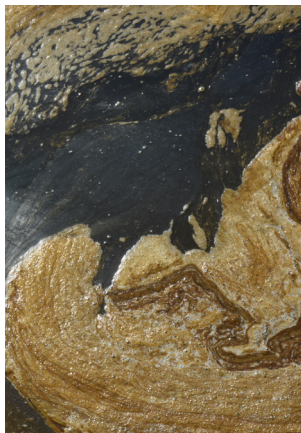


JEA requires all food service facilities in its service territory to follow the mandatory Best Management Practices, or BMPs, to protect our community's wastewater system.

✓ **Dispose of or Recycle Cooking Oil Waste**
Do not pour any grease into sinks, floor drains, mop sinks, or any other sources leading to JEA Publicly Owned Treatment Works. Recycle waste cooking oil and dispose of in grease recycle bins and containers.

✓ **Post "NO GREASE" Signs**
Place signage above all kitchen sinks to remind employees.

✓ **Put Grease in Trash**
Dry-wipe and scrape food particles and grease residue from pots, pans, and plates into trash containers. Food particles fill up the grease interceptor, resulting in more frequent pump-outs.



✓ **Use Strainers**
Use strainers in sink drains and floor drains to prevent large food particles and containers from entering the waterwater system.

✓ **Put Spill Clean-ups in Trash**
If oil or grease spills occur, clean them with a dry, absorbent material to solidify the grease. Scoop and dispose of in trash containers. Do not allow the grease to enter the drains. You may also use paper towels to clean up all grease spills and dispose of them in the garbage.

✓ **Don't Use Food Grinders**
JEA discourages the use of waste food grinders. Instead, dispose of scraps in the trash. Ground food fills up the grease interceptor, resulting in more frequent pump-outs.



✓ **Employee Education**
Talk with your kitchen staff about grease control, sewer clog prevention, and sewer overflows.

✓ **Recycle Yellow Grease**
Do not dispose of fryer oil (yellow grease) through the sanitary sewer. Yellow grease can be recycled and should be placed in a secured tank. Contract with a rendering service to haul the grease off-site for beneficial re-use.

✓ **Keep Trash out of the Drain**
Do not wash straws, disposable gloves, paper, towels, or any other inappropriate materials down the drain.

✓ **Filter Fryer Grease Daily**
Skim/filter fryer grease daily and change oil when necessary.

✓ **Use a Rotation System**
Develop a rotation system if multiple fryers are in use. Designate a single fryer for products that are particularly high in deposits, and change it out more often.

✓ **Use Oil Test Kits**
Use a test kit provided by your grocery distributor to determine when to change the oil in fryers. This extends the life of both the fryer and the oil. Build-up of carbon deposits on the bottom of the fryer acts as an insulator that forces the fryer to heat longer, and causes the oil to break down sooner.



Use JEA's FOG BMP database to stay in compliance with all regulatory requirements. E-mail FOG@jea.com to sign up or visit jea.com/fog for more information.