Best Management Practices
Follow these simple BMPs to minimize sewer back ups and ensure compliance with the General Permit

Scrape pots and pans prior to washing
Use screens in all drains to eliminate food particles from entering treatment units
Perform inspections and cleaning in accordance with the recommendations listed below. Document inspections and cleaning in proper logs

Equipment Specific BMPs

**AGRU**
Use an Automatic Grease Recovery Unit (AGRU) with a strainer to remove solids, empty solids in strainer basket into trash.
Collect renderable waste oil and store for proper recycling. Document disposal on proper logs.

**Grease Interceptor**
For proper installation of grease interceptor follow General Permit requirements.
Completely empty grease interceptor when 25% of working depth is full of FOG and settled solids.
Every 3 months, whichever is more frequent.
For cleaning and removal of fats, oils and greases hire a grease interceptor cleaner. Document disposal and cleaning on proper logs.

Follow manufacturer’s recommendations for cleaning and maintenance of treatment unit. This may include cleaning wiper blades, cleaning grease outlet trough, checking timer to assure proper setting, and vacuuming out fine sediment from bottom of tank.

For cleaning and removal of fats, oils and greases hire a grease interceptor cleaner. Document disposal and cleaning on proper logs.