



Best Management Practices

These are some of the BMPs that may be implemented to comply with the City of Ames Fats, Oils, and Grease (FOG) Control Program.

Dispose of foods directly into the trash, do NOT use a garbage disposal.



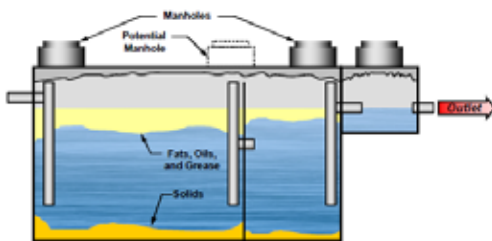
“Dry wipe” pots, pans, plates, and utensils before washing and NEVER pour FOG down the drain.

Collect waste oil for proper disposal or reuse. Store it in an appropriate, leak proof container.

Do NOT pour liquids exceeding 140 degrees Fahrenheit into a sink that is connected to a grease trap/interceptor.



Place this Best Management Practices poster near sinks or on employee bulletin boards, and provide regular training to employees on BMPs.



Clean grease traps and interceptors regularly; contents should be less than 25% grease and settled solids.