

Kitchen Best Management Practices

Fats, Oils, and Greases

Water Counts Academy

February 3, 2026



Coachella Valley
Water District

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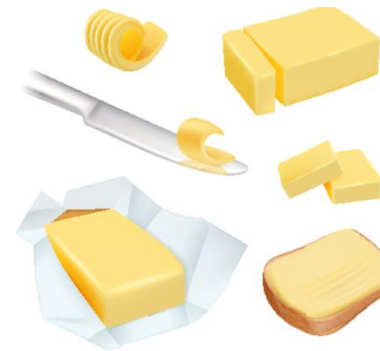
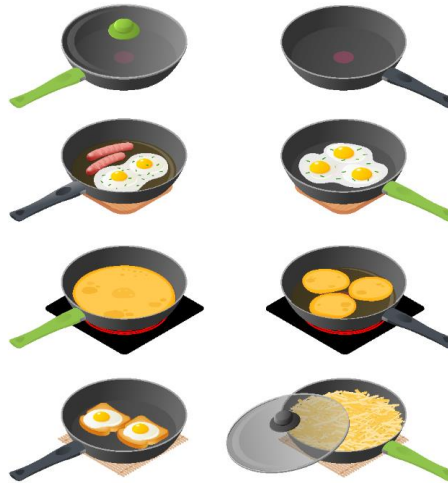
WHAT IS FOG?

- Fats, Oils & Greases
- Animal, vegetable fats, and oils used to cook/prepare food
- They stick to each other and clog pipes when put down the drain
- Can form giant fatbergs that clog sewer pipes and cause expensive damage
- Increases operating costs, health hazards, and potential environmental impacts.
- The best way to stop FOG buildup is to prevent it from going down the drain.



Examples of FOG at Home

- Fats/Solid Fats:
 - Butter, margarine, lard, shortening, bacon grease, fat trimmings from meat, chicken skin, coconut oil.
- Oils:
 - Cooking oils (vegetable, olive, canola, corn, peanut, soybean).
- Grease/Food Products:
 - Gravy, sauces, salad dressings, mayonnaise, sour cream, cheese, ice cream, baking goods.



Sinks & Drains

- **Drain screens must:**
- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)



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Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Before washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for on-site collection of grease and oil
- Empty grill top scrap baskets or boxes into a container



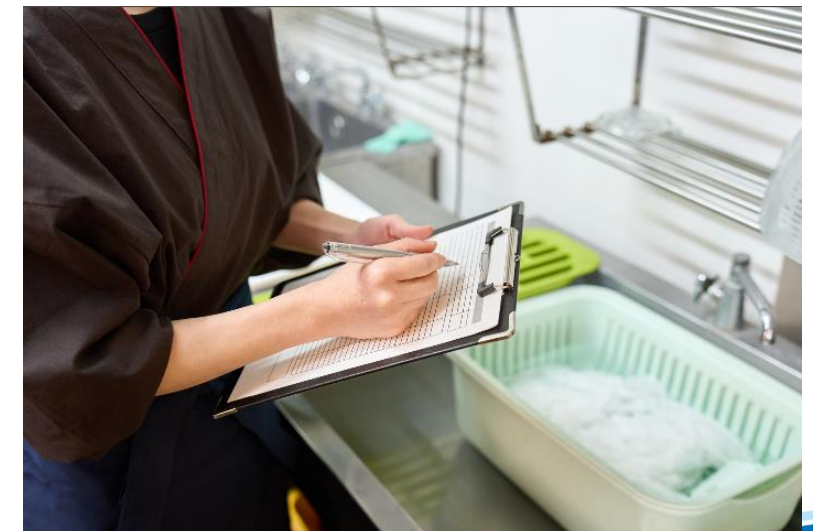
Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils, and grease from dishes, pots, and pans
- Dry wipe the remaining food, fats, oils, and grease into the trash before dishwashing



Spill prevention & clean-up

- Proactive BMPs
 - ✓ Develop and post spill procedures
 - ✓ Develop a schedule for training employees
 - ✓ Designate a key employee to monitor clean up
- Spill Prevention BMPs
 - ✓ Empty containers before they are full to avoid accidental spills
 - ✓ Provide a proper portable container to safely transport materials
 - ✓ Use a cover to transport grease materials to a recycling barrel
- Spill Clean-up BMPs
 - ✓ Block off sink and floor drains near the spill
 - ✓ Clean spills with towels and absorbent material
 - ✓ Use wet cleanup



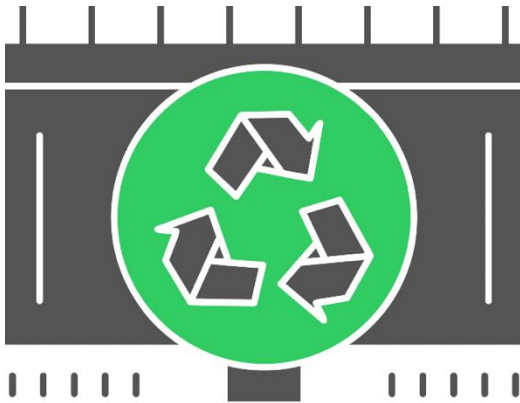
Absorbent materials & towel usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food-grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat



Food waste disposal/recycling

- Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company



Employee training/education

An education program on the BMPs should be implemented, including:

- New employee training program
- Training refresher program
- Kitchen BMP signage



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Thank you!



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