

CEASE THE GREASE

The easiest way to insure compliance with the City of Rogers ordinance is to follow Clean Kitchen Practices (CKP) and regularly schedule cleaning of your grease interceptor or grease trap. CKP are a form of best management practices that the City's Food Service Establishments (FSEs) are urged to follow to help prevent fats, oil, and grease (FOG) from solidifying and clogging the plumbing of your business and causing blockages in the City Sewer System.

WHY SHOULD YOU USE CLEAN KITCHEN PRACTICES?

- Prevent grease buildups from clogging the plumbing of your business and blocking sewer lines.
- Stop building backups and sewer overflows into streets and storm drains.
- Save money spent on costly plumbing repairs and cleanups of sewage spills.
- Reduce the number of times you have to clean your grease interceptor (thus saving you money).
- Protect the quality of our City's drainage ways, streams, and creeks.

PRACTICES TO FOLLOW

1. Scrape food scraps into trash receptacles and dispose of properly. Avoid using your garbage disposal to discard excess food scraps.
2. Remove oil and grease from dishes, pans, fryers, and griddles. Cool first before you skim, scrape, or wipe off excess grease into trash receptacles and dispose of properly.
3. If you must pre-wash dishes and pans before putting them into the dishwasher, scrape them off first and then use **COLD** water only.
4. Cover kitchen sinks with catch baskets and empty them into trash receptacles as needed.
5. Cover floor drains with fine screens and empty them into trash receptacles as needed.
6. Capture the oil and grease accumulated in ventilation and exhaust hoods through routine cleaning and filter changes. This not only helps with FOG in your interceptor/trap, but can also prevent one of the most common causes of fire in restaurants.
7. **NEVER** pour oil and grease or food scraps down any drain or into toilets.
8. **NEVER** clean dirty kitchen equipment outside.
9. **NEVER** pour dirty water or oil/grease down a storm drain or onto the ground.
10. Do **NOT** use mop sinks to wash pans, grills, or fryer baskets.
11. Do **NOT** run **HOT** water over dishes, pans, fryer baskets, and griddles. Excessive hot water causes the FOG to flow through the interceptor into the sewer system.
12. Consider a low temperature sanitizing dishwasher to reduce the temperature of the water flowing into the grease interceptor.
13. Consider recycling your used cooking oil. Used cooking oil can be sold and be a source of profit for your FSE.

ADDITIVES AND CHEMICAL TREATMENT

The City of Rogers prohibits the use of enzymes, bacteria and/or other agents that would cause the contents (grease & solids) of the grease interceptor to pass through the grease interceptor. Drain cleaners, acid, and other chemical solvents designed to dissolve or remove grease are also prohibited.

THERE IS NO SUBSTITUTE FOR REGULAR CLEANING AND PUMPING OF YOUR GREASE INTERCEPTOR!

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