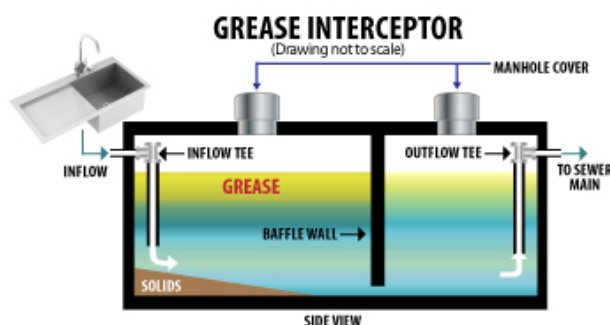


Best Management Practices

1. Initial and continued employee education, to be completed at least annually. Documentation of training needs to be accessible.
2. Educational signage needs to be displayed and easily understood by staff.
3. Dispose of all food waste into trash receptacles.
4. Scrape and “dry wipe” all pots, pans, utensils, and other cooking devices into trash receptacles prior to washing.
5. Strainers in sinks and screens on floor drains to capture food solids, to be emptied into trash receptacles daily.
6. Sweep all floor debris for solid waste disposal prior to wash down.
7. Clean all mats and dispose of mop water through a utility sink that is connected to the FOG control mechanism.
8. Use of absorbent pads or other non-free flowing material to cleanup spills and leaks.
9. Clean all vents and hoods regularly.
10. Clean exhaust systems regularly.
11. Use wash water temperatures less than 140°F
12. Use a three-sink dishwashing system.
13. Recycle waste cooking oil into proper receptacle.
14. Adhere to a strict maintenance schedule for cleaning of FOG control mechanism.
15. Witness all maintenance/cleaning of FOG control mechanism.
16. Keep a log of cleaning frequencies and other maintenance of FOG mechanism.
17. Locate all outdoor dumpster and recycle containers away from storm water drains.
18. Understand that cleaning vent hoods, exhaust systems, floor mats, and heavily soiled utensils will all contribute to the GCM being filled faster. The next clean out should be planned accordingly.



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