



F O G

(Fats OILS & GREASE)

Program

**A guide for The City of Buena Parks
Food Service Establishments**



For Restaurant Owners and Managers:

The City of Buena Park owns and operates the public sewer system serving your business and is mandated under federal and state laws to institute a comprehensive Fats, Oils, and Grease (FOG) Control Program. FOG from restaurants and other food preparation businesses can cause sewer line blockages and sewage spills into the public storm drain system. These sewer spills enter the storm drain system and end up in our waterways and are a significant cause of ocean water pollution and beach closures. They can also require expensive cleanup and may even close your business and result in fines and penalties.

What is FOG? Where does it come from?

“FOG” refers to fats, oils, and grease, which are commonly found in such things as meats, sauces, gravy, dressings, deep-fried foods, baked goods, cheeses, butter, and others. Residential users and many different businesses generate FOG wastes by processing or serving food, including eating and drinking establishments, caterers, hospitals, nursing homes, day care centers, schools and grocery stores.

In order to comply with regulations, the City has a FOG control program that requires your assistance and participation. There are materials that help you comply with these laws. **Fats, oils, and grease cannot be put down the drain. Instead, Kitchen Best Management Practices (BMPs) require the disposal of fats, oil and grease in recycling bins or barrels for removal by a permitted rendering or recycling agency.**

The proper way to clean up and dispose of fats, oils, and grease is detailed in the enclosed materials:

- 1. City of Buena Park Fats, Oils, and Grease Control Program General Permit Conditions.**

This lists the requirements of the FOG Program and various responsibilities which you, the Owner or Manager, are required to comply with and implement. The General Permit Conditions lay out basic ground rules of the FOG Program.

2. Kitchen Best Management Practices Training video for employees and those who deal with food cleanup on the premises is in the links provided

<https://www.youtube.com/watch/UrHOW9aExTE>
<https://www.youtube.com/watch/hGkUxOgomIA>

English
Spanish

3. Documentation logs that you must maintain to prove to the City and Health Department officials that you are effectively training your employees, servicing your grease interceptor and sewer lateral line, and disposing of fats, oils, and grease in the proper and lawful manner are provided in this manual.

You are responsible for reviewing and understanding the brochure and incorporating the training video into your employee training schedule.

If you have any questions about this program or any program elements, please contact the Public Works Department at (714) 562-3655.

Thank you in advance for spreading the word about the proper disposal of fats, oils and grease. You will be protecting public health, preserving the environment, and saving money in the process. It's more than just a good habit; it's good business.

Food Service Establishments (FSE)

The following BMPs are provided to assist FSE's with development of procedures and/or practices to reduce the amount of FOG in their wastewater discharge. Implementation of BMPs has the added benefit of reducing FOG and solids accumulation in grease traps and grease interceptors, thereby reducing the maintenance needs and costs of these control devices. These efforts can also minimize the likelihood that an establishment will cause a wastewater system blockage that results in a backup into their facility or their neighbors' homes or businesses, a release to the environment, and/or an enforcement action.

Implementation of BMPs can also help reduce a FSE's maintenance needs and costs for building service line cleaning. Because of the variety of establishments that generate FOG, every BMP described in this manual may not apply to every establishment. It is recommended that FSE operators identify the FOG sources at their establishment and adopt BMPs to fit the establishment's needs. Operators are encouraged to contact the City's FOG Control Program (714) 562-3655, if assistance with BMP selection is desired.

Kitchen Best Management Practices

This manual provides guidance and recommendations for all FSEs that have provided wastewater services by the City of Buena Park to conform to BMPs to control FOG wastes. BMPs are practices, procedures, and maintenance activities performed by FSE's to reduce the

FOG in the Wastewater discharge. BMPs are described in greater detail in the section of this manual titled "Kitchen Best Management Practices." FSEs causing or contributing to wastewater system blockages will be required to conform to BMPs. **The legal authority for requiring conformance to BMPs is contained in Buena Park Municipal Code § 13.36.060.**



CITY OF BUENA PARK

FATS, OILS, AND GREASE CONTROL PROGRAM GENERAL PERMIT CONDITIONS

EFFLUENT LIMITATION AND DISCHARGE RESTRICTIONS

Permittee is authorized to discharge wastewater into the City's sewer system, subject to the following effluent limitations and discharge restrictions.

A. EFFLUENT LIMITATION

Permittee shall not discharge Fats, Oils and Grease (FOG) into the sewer system that may accumulate and/or cause or contribute to the blockages in the sewer system at the lateral which connects Permittee's facility to the sewer system.

B. DISCHARGE RESTRICTIONS

The following general prohibitions apply:

1. Use of food grinders. Installation of food grinders in the plumbing system of new construction of Food Service Establishments (FSE) is prohibited. Furthermore, all food grinders shall be removed from all existing Food Service Establishments, except when expressly allowed by the FOG Control Program Manager.
2. Introduction of any additives into the Food Service Establishment's wastewater system for the purpose of emulsifying or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, unless a specific written authorization from the FOG Control Program Manager is obtained.

3. Disposal of waste cooking oil into drainage pipes. All waste cooking oil shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
4. Discharge of wastewater from dishwashers to any grease interceptor.
5. Discharge of wastewater with temperatures in excess of 140° F to any grease control device, including grease traps and grease interceptors.
6. Discharge of waste from toilets, urinals, wash basins and other fixtures containing fecal materials to the sewer lines intended for grease interceptor service or vice versa.
7. Discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system. Grease removed from the grease interceptors shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors.
8. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the design hydraulic depth of the grease interceptor (25% rule).

FOG PRETREATMENT

1. Grease Interceptor Requirement. Permittee shall install, operate and maintain an approved type and adequately sized grease interceptor in accordance with Attachment A, unless a waiver or variance from the requirement is granted. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from the permittee's facility prior to discharge to the sewer system. Under special circumstances, the City may issue a variance or waiver from this requirement as described in Section 13.04.370 of the FOG Ordinance.
2. Grease Interceptor Maintenance Requirement. Grease interceptors shall be maintained in efficient operating condition such that the combined FOG and solids accumulation does not exceed 25% of the design hydraulic depth of the grease interceptor. Any exceedance above 25% constitutes a violation of this permit. This requirement is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG discharged to the sewer system.
3. Grease Interceptor Maintenance Frequency. Grease interceptors shall be maintained by periodic removal of the full content of the interceptor which includes wastewater, accumulated FOG, floating materials, sludge and solids. Permittee shall fully pump out content of the grease interceptor at a minimum of quarterly frequency (at least once every 3 months). The maintenance frequency may be adjusted if sufficient data is

obtained to establish an average frequency. The City may change the maintenance frequency at any time to reflect changes in actual operating conditions. Based on the actual generation of FOG from the Food Service Establishment, the maintenance frequency may increase or decrease; however, the minimum pumping frequency is at least once every 6 months.

RECORD-KEEPING AND NOTIFICATION REQUIREMENTS

A. RECORD_KEEPING REQUIREMENTS

Permittee shall keep records for at least 2 years and submit or make available for review, the following documents to the City upon request.

1. A Record/ Logbook of Best Management Practices (BMP's) being implemented including employee training.
2. Records of any spills and/or cleaning of the lateral or sewer system.
3. A Logbook of grease interceptor, grease trap and/or grease control device cleaning and maintenance practices and activities.
4. For Permittees with grease control devices: Copies of records and manifests of waste hauling interceptor contents, which will include:
 - Name of hauling company
 - Name and signature of the operator performing the pump out

B. ACCESS REQUIRMENTS

Access to the permittee's facility shall be granted to the City's personnel and/or its designee to all parts of the facility for the purpose of conducting compliance inspection during all times the facility is open, operating or any other reasonable time. The City may conduct random, unannounced inspections to verify compliance with the terms and conditions of this permit.

C. CIVIL PENALTIES

Any person who violates any provision of the FOG Ordinance or any permit condition, prohibition or effluent limitation; or any suspension or revocation order shall be liable civilly for a penalty pursuant to Section 13.04.640 of the FOG Ordinance, for each day in which such violation occurs.

D. CRIMINAL PENALTIES

Any person who violates any provision of the FOG Ordinance or any permit condition, prohibition or effluent limit, is guilty of a misdemeanor, which upon conviction is punishable by a fine not to exceed one thousand dollars (\$1000), or imprisonment for not more than six (6) months, or both. Each day in violation constitutes a new separate violation and shall be subject to the penalties contained in the FOG Ordinance.

E. SEVERABILITY

The provisions of this permit are severable. If any provision of those permit limitation and/or requirements, or the application thereof, to the Permittee is held invalid, the remainder of the permit limits and/or requirements shall remain in full force and effect.

F. TERMINATION OF SERVICE

The City, by Order of the Director of Public Works, may physically terminate sewer service to any property on the term of any order of suspension or revocation of a permit or upon the failure of a person not holding a valid Wastewater Discharge Permit to immediately cease discharge, whether direct or indirect, to the City's sewer facilities after due notification. All cost for physical termination shall be paid by the permittee as well as the cost for reinstating service.



KITCHEN BEST MANAGEMENT PRACTICES (BMPs)

Sinks and Drains Screens

- 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)

Grease Container Usage

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

Dishwashing

- Use rubber scrapers, squeegees or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing.
- Dry wipe remaining food, fats, oils and grease into trash prior to dishwashing.

Spill Prevention and Clean-up

Proactive spill prevention and clean-up BMPs

- Develop and post spill procedures
- Develop a schedule for training employees about procedures
- Designate a key employee who monitors clean-up

Spill prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to recycling barrel

Spill clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent materials
- Use wet cleanup methods only to remove trace residue

Absorbent materials and 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 sink 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

Food Grinders

- Food grinders should not be used in a FSE because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors

Employee education

An Education Program on the BMPs should be implemented consisting of:

- Post "No Grease" signs above sinks and on the front of dishwashers. Signs should be written in the language(s) that is commonly spoken by employees.
- New employee training program
- Frequent refresher training program
- Kitchen BMP signage



LAS MEJORES PRACTICAS EN EL MANEJO DE LA COCINA

Fregaderos y Coladeros

- Coladores deben ser instalados en todos los fregaderos
- Deben tener aberturas dentro de 1/8" y 3/16"
- Deben ser removibles para facilitar limpieza
- Deben ser limpiados frecuentemente

Uso del contenedor de grasa

- Ponga todo aceite liquido y grasa de las ollas, cazuelas y freidoras en un recipiente de grasa
- Antes de lavar, raspe la manteca y grasa de las ollas, cazuelas, utensilios, coladeras y tapetes en un recipiente
- Use barriles de reciclar con tapas cuando colecta grasa y aceites
- Vacie los restos de las canastas o cajas de las parrillas en un recipiente

Lavando los trastes

- Use raspadores de goma, enjuagadores o toallas para quitar la comida y toda la grasa, aceite y manteca que es visible en lo que usa para server y los trastes antes de lavarlos
- Usando una toalla seca, limpie el residuo de comida y de grasas, aceites y manteca en un bote antes de lavarlos

Prevencion proactiva de derrames y procedimiento de limpieza

- Desarrolle un procedimiento de limpieza de derrames y pongalo en un lugar visible
- Desarrolle un programa de entrenamiento para los empleados acerca de los procedimientos
- Designe un empleado quien supervise la limpieza

Prevencion de derrames

- Vacie los recipientes antes que se llenen para evitar derrames accidentales
- Proveer recipientes adecuados y portatiles para transportar materiales sin derramar
- Usar un contenedor con tapa para transportar materiales de grasa al barril de reciclaje

Limpieza de derrames

- Tape el fregadero y los desagues del piso cerca del derrame
- Limpie los derrames con toallas y materiales absorbentes
- Use metodos de limpieza con agua solo para quitar los residuos

Uso de materiales absorbents y toallas

- Use materiales absorbentes y desechables para limpiar areas donde la grasa puede ser derramada o puede gotear
- Cuando use toallas de papel, use papel de grado de comida para absorber la grasa debajo de las canastas de freir
- Use toallas para limpiar areas de trabajo
- Use materiales absorbents debajo de coladeras en fregaderos cuando exprima el exceso de grasa de las carnes

Desaciendose de los residuos de comida/reciclaje

- Aceites usados y grasa generada de los aparatos de freir y otros aparatos de cocina pueden ser reciclados a traves de una compania recicladora

Moledores de comida

- Moledores de comidas no deben ser usados en los establecimientos de servicios de comida ya que el gran volumen de comidas solidas pueden obstruir la plomeria o llenar los interceptadores y bloqueadores de grasa

Educacion de los empleados

- Un programa de educacion en las mejores practicas en la cocina deben ser implementados
- Programa para entrenar a nuevos empleados
- Programa frecuente de repaso de entrenamiento
- Senalizacion indicando las reglas de las mejores practicas en la cocina



WASTE HAULER RECEIPT DOCUMENTATION REQUIREMENTS

The minimum information requirements to be documented on the hauler's receipt are:

- Name of hauling company
- Name and signature of operator performing the pump out
- Documentation of full pump out with volume of water and FOG removed (e.g. 1500 gallons)
- Documentation of the level of floating FOG and Settled Solids (to determine if volume exceeds 25% capacity of grease removal equipment)
- Documentation if repairs to the grease interceptor are required
- Identification of the facility where the hauler is planning to dispose of the waste

Here are BMPs for the food service industry to help keep our waterways clean:

FOOD WASTE DISPOSAL

- Scrape food waste off serving tables, plates, utensils, pots, food preparation and cooking areas, and dispose of it in the food waste (organics) bin or trash.
- Never put food waste down the drain. Food scraps often contain grease, which can clog sewer pipes and result in sewage backups and overflows.



- Regularly maintain grease control devices (like grease traps and interceptors) per the requirements of the City and local sanitation district.
- Keep service and maintenance records on site and readily available for inspection by regulatory agencies.
- For more information about proper grease and oil disposal, contact CalRecycle.ca.gov or your local sanitation district.

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- For more information about proper grease and oil disposal, contact CalRecycle.ca.gov or your local sanitation district.

SPILL CLEANUP

- Control, contain, and clean up all spills.
- Never hose a spill.
- Clean up spills immediately with materials like rags, mops, or absorbents.
- Have spill containment and cleanup kits readily available and train all employees on how to use them.
- If any spill leaves your site, report it through the 24-hour Reporting Hotline or Website (see contact information on back panel).



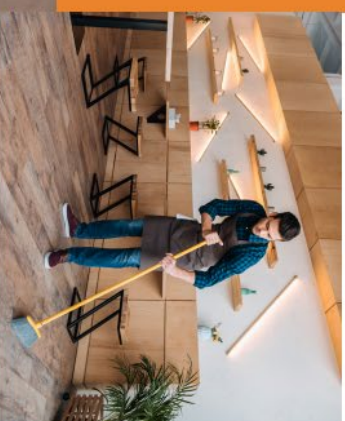
DUMPSTER MAINTENANCE

- Sweep and pick up all debris around the dumpster daily.
- Always keep the lid on the dumpster closed when not in use.
- Never pour liquids into the dumpster or hose it out.
- Contact your waste and recycling service to repair or replace leaking or damaged dumpsters.
- When steam cleaning is required, ensure that wastewater is contained, collected, and disposed in compliance with all codes. Wastewater is prohibited from draining into the alley, parking lot, street, gutter, or storm drain.



WASHWATER DISPOSAL

- Dispose of washwater in an indoor mop sink or floor drain, preferably connected to the grease interceptor.
- Never dispose of washwater in the alley, parking lot, street, gutter, or storm drain.



FLOOR & FLOOR MAT CLEANING

- Sweep floors and floor mats regularly, discarding the debris into the trash.
- Clean all mats in a designated area such as an indoor mop sink or floor drain. Never allow floor or floor mat washwater to flow to the alley, parking lot, street, gutter or storm drain.

GREASE & OIL DISPOSAL

- Dispose of used grease and oil in a covered, secure grease storage container. Never put oil or grease down the drain.
- Only fill your grease storage container to the manufacturer specified maximum volume and always keep the area clean.

A continuación, se detallan Buenas Prácticas de Manejo de residuos para la industria alimentaria para que contribuya a la limpieza de nuestros canales:

DESECHAR LOS DESPERDICIOS DE ALIMENTO

- Raspe los residuos de alimentos de las mesas de servicio, platos, utensilios, ollas, zonas de preparación alimenticia y la cocina, y vacíelos en el triturador de residuos (productos orgánicos) contenedor o basura.
- Jamas debe introducir residuos de alimentos por los desagües. Las sobras a menudo tienen grasas que puede obstruir las tuberías y producir atascos y desbordamientos en las aguas residuales.



- Tiene que darle mantenimiento con regularidad a los dispositivos de control de aceite, como los filtros e interceptores de grasa, según los requisitos del ayuntamiento y del centro de saneamiento local.
- Mantenga los registros de mantenimiento y limpieza del establecimiento disponibles para las inspecciones de las agencias de regulación.
- Para obtener más información sobre la manera adecuada de eliminación de grasa y aceite, puede visitar CalRecycle.ca.gov o ponerse en contacto con el centro de saneamiento local.

LIMPIEZA DE VERTIDOS DERRAMES

- Controle, contenga y limpie todos los vertidos.
- Nunca se debe limpiar un vertido con manguera.
- Los vertidos se deben limpiar inmediatamente con materiales como trapos, trapeadores o absorbentes.
- Mantenga equipos de limpieza y prevención de derrames disponibles para entrenar a todos los empleados sobre su uso.
- Si algún derrame sale de su establecimiento, se debe informar de ello a la línea directa 24 horas o en el sitio web. Información de contacto en el panel posterior.



MANTENIMIENTO DE CONTENEDORES DE BASURA

- Se deben barrer y recoger los residuos que hay alrededor de los contenedores diariamente.
- Cuando no se estén usando los contenedores, las cubiertas deben estar cerradas.
- Nunca se deben verter líquidos en los contenedores ni rociar con una manguera.
- Para reparar o sustituir los contenedores dañados o con goteras, se debe contactar con el servicio de reciclaje y desechos correspondiente.
- Cuando sea necesario hacer una limpieza a vapor, se debe contener y eliminar el agua residual conforme a todos los códigos. Está prohibido que las aguas residuales se vacíen hacia estacionamientos, alcantarillas o desagües.



ELIMINACIÓN DE LAS AGUAS RESIDUALES

- Se debe eliminar el agua residual en el fregadero o en un desagüe de piso, preferiblemente conectado a un interceptor de grasas.
- Nunca se debe eliminar las aguas residuales en calles, estacionamientos, desagües o alcantarillas.



LIMPIEZA DE SUELOS Y ALFOMBRAS

- Barra los suelos y alfombras de manera regular desechando los residuos en la basura.
- Se deben limpiar todas las alfombras en una zona designada para la limpieza, como un lavadero interior o un desagüe de piso. Las aguas residuales no se puede verter nunca en calles, estacionamientos, desagües o alcantarillas.

ELIMINACIÓN DE GRASAS Y ACEITES

- Para deshacerse del aceite y la grasa, se deben de poner en un recipiente seguro con tapa. Nunca se deben verter por los desagües.
- Solamente llene el contenedor de aceite hasta el máximo permitido por el fabricante y mantenga la zona siempre limpia.

수로 깨끗하기 유지하는 데 도움이 되는 식품 서비스 산업의 BMP는 다음과 같습니다.

음식 폐기물 처리

- 서빙 테이블, 접시, 식기, 냄비, 음식 준비 및 조리 공간에서 음식 폐기물의 폐기기를 제거하고 음식물 쓰레기(유기물) 또는 쓰레기통에 버려야 합니다.
- 절대로 음식 폐기물을 배수구에 버리지 마십시오. 음식물 찌꺼기(예는 기름이 포함되어 하수관이 막히고 하수도의 역류 및 범람)을 유발할 수 있습니다.



시 및 지역 위생 지구의 요구 사항에 따라 기름 통해 금지(하수도)의 기름

- 마는 장치 및 차단장치 등)를 정기적으로 유지보수하십시오.
- 수리 및 유지보수 기록을 현장에 보관하고 규제 당국이 쉽게 검사할 수 있도록 하십시오.
- 올바른 기름 및 오일 폐기에 대한 자세한 내용은 CalRecycle.ca.gov에서 확인하거나 현지 위생 구역에 문의하십시오.

누출물 정리

- 모든 누출물을 통제, 방지 및 정리하십시오.
- 절대로 누출물에 호스로 물을 뿌리지 마십시오.
- 전대, 대원대 또는 흡수재와 같은 도구를 사용하여 누출물을 즉시 청소하십시오.
- 누출 방지 및 청소 키트를 준비하고 모든 직원에게 사용 방법에 대한 교육을 제공하십시오.
- 현장에서 누출이 발생하면 24시간 신고 핫라인 또는 웹사이트를 통해 신고하십시오(지역의 연락처 정보 참조).



쓰레기통 관리

- 쓰레기통 주변의 모든 쓰레기를 매일 쓸어 수거하십시오.
- 사용하지 않을 때는 항상 쓰레기통의 뚜껑을 닫아 두십시오.
- 절대로 쓰레기통에 액체를 붓거나 호스를 사용하여 물로 청소하지 마십시오.
- 누출이 발생하거나 손상된 쓰레기통을 수리하거나 교체하려면 폐기물 및 재활용 서비스에 문의하십시오.
- 스티프 청소를 해야하는 경우 모든 규정에 따라 세척수가 방지, 수집 및 처리되었는지 확인하십시오.
- 세척수는 골목, 주차장, 도로, 배수구 또는 빗물 배수구로 배수되지 않아야 합니다.



세척수 폐기

- 가끔씩 그리스 차단기에 연결된 실내 대원에 싱크대 또는 바닥 배수구에 세척수를 버리십시오.
- 절대로 세척수는 골목, 주차장, 도로, 배수구 또는 빗물 배수구로 배수되지 않아야 합니다.



바닥 및 바닥 매트 청소

- [바닥과 바닥 매트]를 정기적으로 쓸어낸 후 잔여물을 쓰레기통에 버리십시오.
- 실내 대원에 싱크대 또는 바닥 배수구의 같은 지정된 장소에서 모든 매트를 청소하십시오. 절대로 바닥 또는 바닥 매트 세척수가 골목, 주차장, 도로, 배수구 또는 빗물 배수구로 호르치 않도록 하십시오.



기름 및 오일 폐기물

- 사용한 기름은 오일은 투명으로 될이고 안전한 기름 저장 용기에 담아 폐기하십시오. 절대로 오일이나 기름을 배수구에 버리지 마십시오.
- 기름 저장 용기는 제조사가 지정한 최대 용량까지만 적우고 항상 해당 규정을 깨끗하게 유지해야 합니다.

以下是餐飲服務業的 BMP，可協助保持水路清潔：

食物殘渣處理

- 將食物殘渣從餐桌，盤子，餐具，鍋子，食物製備區和烹飪區刮除，並將其丟入食物廚餘(有機垃圾)桶或垃圾桶。
- 切勿將食物殘渣棄置下水道。食物殘渣通常含有油脂，會堵塞下水道管線，導致污水倒灌和外溢。



- 遵照市政和當地環境衛生單位的要求，定期維護油脂控制裝置(如油脂截留器和隔油井)。

- 在現場保存服務和維護記錄，隨時供監管機構檢查。

- 如需正確處理油脂的更多資訊，請聯絡 CalRecycle.ca.gov 或您當地的環境衛生單位。

溢漏清理

- 控制，處理和清理所有溢漏物。
- 切勿用水管沖洗溢漏物。
- 立即用抹布，拖把或吸水材料等物品清理溢漏物。
- 隨時準備好溢漏的控制和清理工具，並訓練所有員工，教他們如何使用工具。
- 如果有任何溢漏流出您的場地，請透過 24 小時回報熱線或網站進行回報(請見背面的聯絡資訊)。



垃圾箱維護方法

- 每天清掃和撿拾垃圾箱周圍的所有碎屑。
- 垃圾箱不使用时，一定要將蓋子蓋好。
- 切勿將液體倒入垃圾箱或用水管沖洗。
- 請聯絡您的廢棄和回收服務，修理或更換漏水或受損的垃圾箱。
- 需要進行蒸氣清潔時，請確保遵照所有相關法規，控制，收集和處理洗滌廢水。禁止將洗滌廢水排放至巷弄，停車場，街道，水溝或排水溝。

洗滌廢水處理

- 將洗滌廢水排放至室內拖把槽或地面排水口，最好是連接至隔油井。
- 切勿將洗滌廢水排放至巷弄，停車場，街道，水溝或排水溝。



地板與地墊清理

- 定期清掃地板和地墊，將碎屑丟入垃圾桶。
- 在室內拖把槽或地面排水口等指定區域清潔所有的地墊。切勿讓地板或地墊的洗滌廢水排放至巷弄，停車場，街道，水溝或排水溝。



油脂與油類處理

- 將用過的油脂與油類置於安全有蓋的油脂儲存容器中。切勿將油類或油脂棄置於下水道。
- 油脂儲存容器的存放量不得超過製造商所規定的最大容量，並務必保持該區域的清潔。

RECYCLABLE GREASE (YELLOW GREASE) PICKUP/DISPOSAL LOG

FACILITY NAME:

LOCATION:

[illegible]

GREASE TRAP / INTERCEPTOR MAINTENANCE LOG

FACILITY NAME:

LOCATION:

[illegible]

LATERAL SEWER LINE MAINTENANCE LOG

FACILITY NAME:

LOCATION:

[illegible]

EMPLOYEE KITCHEN TRAINING LOG

FACILITY NAME:

LOCATION:

[illegible]