

## Cleaning hoods:

Clean hood filters on a regular basis. This reduces the need to have duct work and exhaust fans cleaned by an outside cleaning company.



Remove the hood filters and wipe or scrape off as much grease as possible. Dispose of grease by recycling or placing in the garbage can. Wash hood filters with hot water (less than 140 °F) in sinks that flow to grease retention devices attached to the sanitary sewer. If soap is necessary, use a small amount. Keep records of when the hoods and filters are cleaned.

Never clean hood filters outside or in any area where waste water can flow to the gutter, storm drain, or street. Make sure that hood cleaning companies collect and properly dispose of any waste water generated.

## A few reasons why proper grease management is important:

- avoids clogged drains, which can result in a sewage backup in your business
- avoids costly maintenance and even fines
- avoids rodent infestation

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*Brochure produced by the King County*

## **IRAC**

### **Interagency Resource for Achieving Cooperation**

The Interagency Resource for Achieving Cooperation (*IRAC*) is part of the Local Hazardous Waste Management Program in King County. *IRAC* is a forum for regulators from different agencies to work together sharing their diverse perspectives in addressing regulatory conflicts or gaps

*Graphics are courtesy of  
the Contra Costa California Clean Water Program*

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# A Pocket Guide to Best Management Practices for Restaurant Grease



## Best Management Practices for outside grease storage:

### Container storage:

- Store grease only in leak-proof containers with tight-fitting lids.
- Use only containers in good condition.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use.
- Dispose of grease according to the applicable laws of your City or County and Washington State Waste Regulations.
- Conduct regular inspections of the storage area and regularly maintain the container and storage area.



### Write and implement a spill prevention and cleanup plan:

#### This written plan should include:

- Detailed spill cleanup and disposal procedures.
- Instruction for all employees.
- The facility owner's name, address, and phone number.
- A designated spill response employee (list the name, address, and phone number to reach this person).
- A map showing the location of all grease storage areas and storm drains.
- A list of the names and phone numbers of the agencies and contractors to contact if employees cannot manage the spill.

Assemble spill containment and cleanup kits and store them in areas where spills are likely to occur. These kits should include:

- Absorbent materials
- Leakproof plastic bags
- A broom and dustpan or shovel



#### In the event of a grease spill:

- Begin cleanup immediately.
- Contact the assigned spill response employee in your spill plan.
- Do not use detergents or degreasers.
- Block or seal off nearby storm drains.
- Contact a cleanup contractor and the appropriate agency if the spill is unmanageable.
- Never wash leaks, spills or used cleanup materials onto nearby streets or into drains.
- Dispose of all used cleanup materials in a garbage can.

## Best Management Practices for grease inside the kitchen:

### Recycle all waste oil and grease:



Never pour oil or grease down a drain or into a catch basin. This will clog the drains, overwhelm grease retention devices, and pollute streams. It may also result in fines and penalties.

### Cleaning floor mats and other greasy equipment:

Wash all floor mats, grills, and garbage cans indoors. Clean them in a mop sink so the waste water goes to a grease retention device. Never clean this kind of equipment outside or in an area where the waste water can flow to the gutter, storm drain, or street.



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