

FOG DOs and DON'Ts: A Quick Reference Guide for Food Service Establishments (FSEs)

	DO THIS		INSTEAD OF THIS
	DO use mesh strainers to catch solid food scraps. Pour liquid food scraps (i.e. sauces, milkshakes, gravy) into a container. Dispose via trash can.		DO NOT wash food scraps (solid or liquid) down the drain, dump them in the toilet or grind them up in the garbage disposal.
	DO scrape plates over the trash can or dry wipe with a paper towel.		DO NOT wash contents of soaking pots and pans down the drain.
	DO pour used oil into a container with a top (the original, if available) so it can be reused, recycled or placed in the trash can for disposal.		DO NOT pour used oil down the drain.
	DO pour cooled grease into a grease can or other container for disposal and / or absorb with paper towels or newspaper.		DO NOT pour hot grease (including poultry skimming) down the drain.
	DO pour cooled grease into a container, seal it and place it in the trash.		DO NOT pour grease down the storm drain.
	DO prewash dishes and pans with cold water before placing them in the dishwasher.		DO NOT rinse off oil and grease with hot water.