

# CITY OF GARDNER WASTEWATER

## Best Management Practices Training Guide (Required for a Low Grease Discharge Waiver)

Thoroughly discuss this Best Management Practices (BMPs) training guide with each new kitchen employee. Describe in detail how the BMP methods are followed at your food service facility. **Once you have covered this material, sign the training log provided in your grease book.**

### OUR COMMITMENT TO PROTECTING PUBLIC HEALTH AND SAFETY

Protecting public health and safety is a prime responsibility of the City of Gardner Wastewater. Sewer blockages and subsequent sewage spills pose a threat to public health and safety that can be prevented when Food Service Facilities follow the Best Management Practices (BMPs) presented in this training guide. Studies have shown that sewer blockages are usually caused by an accumulation of fats, oil and grease (FOG), roots and debris intrusion, or a combination thereof. Blockages reduce capacity in the sewer lines and can result in sewage spills onto the street or into buildings.

### What is FOG?

FOG is a combination of **fats**, **oils** and **grease**. FOG includes cooking oils, animal fats and lard, grease, butter, tallow, shortening, and margarine which are all used in food processing and in the preparation of food. Kitchen wastes, along with water that has been used to wash kitchen equipment and floors, contain FOG.

Protecting public health and safety is a prime responsibility of City of Gardner Wastewater (GARDNER). Sewer blockages and subsequent sewage spills pose a threat to public health and safety which can be prevented with proper grease management. When FOG or food and wastewater containing FOG are poured down the drain, it cools and solidifies on the walls of the sewer pipes, restricting or clogging the wastewater flow. This can result in a wastewater backup into homes and businesses or discharge to the environment. The most effective way to minimize FOG accumulation in sewers is to prevent the introduction of FOG into the sanitary sewer system in the first place. To realize this goal, GARDNER has developed the Grease Management Program to regulate food service facilities.



**EXAMPLE:** Severely plugged PVC sewer line by grease.