

# GREASE HANDLING AND STORAGE

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- Do not pour cooking oil or grease into sinks or floor drains, or into a parking lot, storm drain or street.
- Dispose or recycle cooking oil and grease through a licensed waste grease hauler or licensed grease recycler. Find grease haulers and recyclers using CalFOG's (California Fats Oils Grease) website: [www.Calfog.org/Hauler.html](http://www.Calfog.org/Hauler.html)
- Practice dry clean up. Use scrapers to remove food wastes from serving ware, pots, pans, grills and cooking surfaces prior to cleaning them with water. Dispose of food waste in compost bin (if available) or garbage receptacle.
- Use food grade paper to soak up oil and grease under fryer baskets. Dispose of soaked paper in compost bin (if available) or garbage receptacle.
- Check rooftop exhaust fans and flumes a least *monthly*. Place an oil collection tray under the rooftop exhaust fan shrouds to collect cooking oil. Empty the shrouds *weekly*.
- Improper handling and disposal that creates a discharge to a storm drain is illegal. Both the company and individuals responsible are subject to civil and criminal prosecution.