



BEST MANAGEMENT PRACTICES (BMPs)  
Addressing Fats, Oil, and Grease from School Cafeterias

DOs:

- ❖ Cafeteria Managers and staff must follow BMPs.
- ❖ Collect waste cooking oil/grease and store in containers for disposal.
- ❖ Dispose of food waste directly into the trashcans.
- ❖ Scrape all food from pots, pans and utensils into the trashcans before washing.
- ❖ "Dry wipe" pots, pans, utensils and work areas with absorbent disposable material prior to washing
- ❖ Freeze Collected liquid from all food products and discard.
- ❖ Use absorbent single use material to clean up spills before mopping the floor.

DON'Ts:

- ❖ Do not pour liquid fats, oil or grease into the sink, garbage disposal or floor drains.
- ❖ Do not use garbage disposal. (Please notify the Food Service's help desk 213-241-3000).
- ❖ Do not discard garbage or food waste into the sink.
- ❖ Do not discharge water that contains oil/grease from cleaners into the sink

