

Kitchen Best Management Practices (BMPs) to Manage Fats, Oil, and Grease

Collect waste cooking oil and store in drums or barrels for recycling.



Junte el aceite de cocina que deseche y almacénalo en tambos o barriles para reciclarlo.

Dispose food waste directly into the trash. Garbage grinders are prohibited.



Tire directamente en el bote de basura los desechos de alimentos. Se prohíben los trituradores de basura.

Wipe pots, pans, dishware, and work areas prior to washing.



Limpie con un trapo los sartenes, las cacerolas, la vajilla y las áreas de trabajo antes de lavarlos.

Use absorbent products to contain spills.



Utilice productos absorbentes para contener derramamientos.

Use absorbents or other materials, like towels, to pick up spills before mopping the floor.



Antes de trapear el piso, recoja cualquier derrame con productos absorbentes o otros materiales como toallas.

Keep grease emulsifying agents out of the sink and drain.



No utilice solventes o aditivos que disuelven grasa dentro de el fregadero o en la coladera.



City of Los Angeles / Department of Public Works
Bureau of Sanitation / Industrial Waste Management Division
For more information call: 323-342-6200 or visit: www.lacitysan.org

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