

# FOG Best Management Practices (BMPs)



## BENEFITS TO THE RESTAURANT OF IMPROVING FOG CONTROL

Whether a restaurant is part of a FOG control program or not, improved FOG control provides multiple benefits for restaurants:

FOG Control Practice	Benefit
Improved Kitchen BMPs (less grease down the drain)	<ul style="list-style-type: none"> <li>• Reduced drain line blockages and cleaning</li> <li>• Reduced cost of drain line cleaning and jetting</li> <li>• Reduced SSOs</li> <li>• Reduced odors</li> <li>• Reduced non-renderable waste grease generation</li> </ul>
Increased cleaning or maintenance of grease control devices	<ul style="list-style-type: none"> <li>• Reduced drain line blockages and cleaning</li> <li>• Reduced SSOs</li> <li>• Reduced odors</li> </ul>
Overall compliance with the FOG control program	<ul style="list-style-type: none"> <li>• Avoidance of non-compliance fees or fines</li> <li>• Benefit the environment and the community</li> </ul>