



BMPs

STOP THE FOG CLOG

{FATS OILS GREASE}



Best Management Practices

Follow these simple BMPs to minimize sewer back ups and ensure compliance with the General Permit



Scrape pots and pans prior to washing



Use screens in all drains to eliminate food particles from entering treatment units



Perform inspections and cleaning in accordance with the recommendations listed below. Document inspections and cleaning in proper logs for review by MDC

Maintenance Requirements

Grease Interceptor

Completely empty grease interceptor when 25% of working depth is full of FOG and settled solids.



OR

Every 3 months, whichever is more frequent.



For cleaning and removal of fats, oils and grease hire a grease interceptor cleaner. Document disposal and cleaning for review by MDC.



If you have any questions please contact:
Magen Bakaj of the Metropolitan District
at (860) 278-7850 ext. 3239
or by email at mbakaj@themdc.com