



# 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

### Maintenance Requirements

#### AGRU

Remove solids strainer daily and empty basket into the trash.



Collect "yellow" deep fryer grease (renderable) and store in a separate oil drum. Document disposal for review by MDC.

Empty (non-renderable) "brown" grease from the AGRU into separate barrel for disposal. Document disposal for review by MDC.



Follow manufacturer's recommendations for cleaning and maintenance of treatment unit. This may include cleaning wiper blades, cleaning grease outlet trough, checking timer to assure proper setting, and vacuuming out fine sediment from bottom of tank.



Completely vacuum out AGRU at least four (4) times a year. Document cleaning for review by MDC.



If you have any questions please contact:  
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