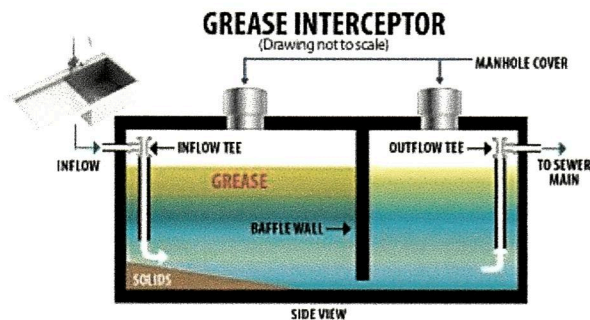


Best Management Practices

1. Initial and continued employee education, to be completed at least annually. Documentation of training needs to be accessible.
2. Educational signage needs to be accessible.
3. Dispose of food wastes into trash receptacles.
4. Scrape and “dry wipe” all pots, pans, utensils, and other cooking necessities into trash receptacles prior to washing.
5. Strainers in sinks and screens on floor drains to capture food solids, to be emptied into trash receptacles daily.
6. Sweep all floor debris for solid waste disposal prior to wash down.
7. Clean all mats and dispose of mop water through a utility sink that is connected to the FOG control mechanism.
8. Use of absorbent pads or other non-free flowing material to cleanup spills and leaks.
9. Clean all vents and hoods regularly.
10. Clean exhaust systems regularly.
11. Use wash water temperatures less than 140°F
12. Use a three sink dishwashing system.
13. Recycle waste cooking oil.
14. Adhere to a strict maintenance schedule for cleaning of FOG control mechanism
15. Witness all maintenance/cleaning of FOG control mechanism.
16. Keep a maintenance log.
17. Locate all outdoor dumpster and recycle containers away from storm water catch.



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