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Fight F.O.G.

Help keep Fats, Oils & Grease from clogging the sewer pipes!

THE RIGHT WAY

THE WRONG WAY

CORRECTO
正確做法

INCORRECTO
錯誤做法

Wipe dishes, pots, pans and cooking equipment before rinsing or washing.

Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlos o lavarlos.

在沖洗和洗滌鍋碗瓢盆和炊具之前應首先擦拭。用一次性毛巾。處置在垃圾箱裡的毛巾。



Do not pour cooking residue into the drain.

No arroje por el desagüe los residuos de alimentos cocinados.

切勿將烹調後的鍋底殘渣倒入水池。



Put food waste into food recycling container or trash.

Coloque los restos de comida en contenedores para reciclar alimentos o en la basura.

將要棄置的食物倒在回收桶或垃圾桶內。



Do not put food waste down the drain.

No arroje los desperdicios de alimentos por el desagüe.

切勿將要棄置的食物倒入水池。



Collect waste oil and store for recycling. Clean up spills immediately.

Junte el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.

收集和貯藏廢油，以便日後回收利用。液體濺出後應立即加以清除。



Do not pour cooking oil into the drain.

No vierta aceite de cocina directamente en el desagüe.

切勿將烹調後的剩油倒入水池。



Wash floor mats in a utility sink.

Lave los tapetes en un lavabo de servicio.

在洗滌槽內清洗地板墊。



Do not wash floor mats outside.

No lave los tapetes en el exterior.

切勿在室外清洗地板墊。



Keep screens in all drains to catch food waste.

Coloque coladores en todos los desagües para retener los desperdicios.

所有的水池中都應有濾網，用於收集食物殘渣。



Do not remove screens from drains.

No quite los coladores de los desagües.

切勿移除水池中的濾網。



BEST MANAGEMENT PRACTICE PLAN (BMP)

- Always scrape and wipe off leftover food waste from dishes, pots and cooking equipment into proper trash receptacle prior to pre-rinsing or washing.
- Never pour or scrape any fats, oils or grease down drains.
- Dispose of grease waste in a leak proof storage container for recycling and disposal.
- It is recommended that catch baskets with holes no larger than 1/8" be placed in all drains.
- Management will review wastewater sampling data and visually inspect interceptor to determine how often it should be cleaned.
- Copies of manifests for interceptor cleanings from your facility must be retained on site.
- Facilities with separate kitchen water meters will log monthly readings.
- Managers are responsible for employee training, where F.O.G./BMP requirements are discussed.
- The F.O.G./BMP poster will be visibly posted in kitchen at all times.