

FOG & Stormwater Cleaning Guide

Good to Know

- Yellow grease is essentially used cooking oil collected as a byproduct of deep frying foods.
- Restaurants may produce large amounts of yellow grease and collect the used oil in indoor and outdoor recycling bins.
- Yellow grease is picked up by vendors who reuse or recycle the used cooking oil.
- Spills of yellow grease can happen during deposits or withdraws from the recycling bin.

Good to Do

- Cover outdoor grease and oil storage containers
- Locate dumpsters and grease storage containers away from storm drain catch basins.
- Scrape and sweep up spills before using water for clean up.
- Use absorbent pads or other material to clean up spilled material outside equipment, containers, and dumpsters.
- Do not use free flowing absorbent materials such as kitty litter or sawdust that can be discharged to the storm drain system unless the material will be cleaned up immediately.
- Routinely clean kitchen exhaust system filters, floor mats, etc. Clean them in a sink connected to the grease retention device. Do not rinse on ground.
- Yellow grease should not be allowed to enter storm drains or ditches.
- Visually inspect restaurants for grease spills or illegal dumping
- Ensure lid to yellow grease recycling bin is securely fit and not overfilled or left open.
- Keep exterior of container free of spilled grease and drips.

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