

## Best Management Practices Check List

Best Management Practices – General	Yes/No/NA	Corrective Action
<p>Are the following devices present at your facility?</p> <ul style="list-style-type: none"> <li>• If yes, describe how many and if they are plumbed to a treatment unit. If they are not plumbed to a treatment unit, describe corrective actions to ensure proper plumbing to treatment unit occurs.</li> </ul>		
<ul style="list-style-type: none"> <li>○ Pot sink?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Pre-rinse sink?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Any sink into which fats, oils, or grease are likely to be introduced?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Soup kettles?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Wok stations?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Floor drains or sinks into which kettles may be drained?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Automatic hood wash units?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Dishwashers without pre-rinse sinks?</li> </ul>		
<ul style="list-style-type: none"> <li>○ Any other fixtures or drains that are likely to allow fats, oils, and grease to be discharged?</li> </ul>		
<p>Is bypass piping or valving present that could prevent fats, oils and grease containing wastewaters from passing through the treatment devices?</p> <ul style="list-style-type: none"> <li>• If yes, describe corrective actions taken to ensure all bypass piping is removed.</li> </ul>		
<p>Are floor drains which would allow fats, oils, and grease to be discharged bypassing treatment units?</p> <ul style="list-style-type: none"> <li>• If yes, describe corrective actions taken to ensure floor drains that may receive fats, oils, and grease are plumbed to the treatment units.</li> </ul>		
<p>Are all discharges that are connected to a treatment unit screened to prevent solids from entering the treatment units?</p> <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure screens are used.</li> </ul>		
<p>Are sink drain screens in place and being cleaned to ensure the proper capturing of food particles prior to entering the treatment unit?</p> <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure clean screens are maintained.</li> </ul>		

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<p>Are renderable fats, oils or greases (yellow grease) collected in separate storage containers for recycling?</p> <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure renderable fats, oils or greases are stored in separate storage containers.</li> </ul>		
<p>Are renderable fats, oils or greases managed by a recycling vendor?</p> <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure a recycling vendor manages renderable fats, oils and greases.</li> </ul>		
<p>Are renderable fats, oils or greases discharged to treatment units/sanitary sewers, dumpsters or storm sewers?</p> <ul style="list-style-type: none"> <li>• If yes, describe corrective actions taken to ensure renderable fats, oils, or greases are recycled.</li> </ul>		
<p>Are non-renderable (brown grease) fats, oils and greases being disposed of using a grease interceptor cleaner?</p> <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure a waste hauler disposes of non-renderable fats, oils and grease.</li> </ul>		
<p>Are the contents of all grease interceptors, AGRUs and other approved units disposed of in Connecticut at a regional collection/transfer/disposal facility?</p> <ul style="list-style-type: none"> <li>• If no, coordinate with the interceptor cleaner to ensure this occurs.</li> </ul>		
<p>Are the contents of all grease interceptors, AGRUs and other approved units disposed of out of state in an environmentally acceptable manner?</p> <ul style="list-style-type: none"> <li>• If no, coordinate with the interceptor cleaner to ensure this occurs.</li> </ul>		
<p>Are food grinders or pulpers discharging to any treatment units?</p> <ul style="list-style-type: none"> <li>• If yes, describe corrective actions taken to ensure food grinders or pulpers do not discharge to treatment units.</li> </ul>		
<p>Are pumping and service records for treatment units being maintained?</p> <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure pumping and service records are maintained.</li> </ul>		
<p>Are the treatment units obstructed in any way?</p> <ul style="list-style-type: none"> <li>• If yes, describe corrective actions taken to allow complete access to treatment unit at all times.</li> </ul>		

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<b>Best Management Practices – Automatic Grease Recovery Units (AGRUs)</b>	<b>Yes/No/NA</b>	<b>Corrective Action</b>
Are inspections on AGRUs being performed in accordance with manufacturer's recommendations? <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure inspections are performed.</li> </ul>		
Are AGRUs plugged-in/energized at all times? <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure the unit is plugged-in/energized at all times.</li> </ul>		
Are the timers on the AGRUs set appropriately and function properly? <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure proper set up and functioning of the timer mechanism.</li> </ul>		
Are the AGRUs maintained in accordance with manufacturer's recommendations? <ul style="list-style-type: none"> <li>• If no, maintain a service schedule in accordance with manufacturer's recommendations.</li> </ul>		
<b>Best Management Practices - Outdoor Grease Interceptors</b>	<b>Yes/No/NA</b>	<b>Corrective Action</b>
Are quarterly inspections being performed to check the operating depth? <ul style="list-style-type: none"> <li>• If no, complete inspections on a quarterly basis.</li> </ul>		
Are outdoor in-ground treatment units being emptied by a cleaner when 25% of the operating depth is occupied by fats, oils, grease, and settled solids, or a minimum of once per quarter? <ul style="list-style-type: none"> <li>• If no, describe corrective actions taken to ensure regular cleaning is performed.</li> </ul>		

Additional Comments: \_\_\_\_\_

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