



City of Hesperia
BUILDING AND SAFETY DIVISION

COMMERCIAL KITCHEN BEST MANAGEMENT PRACTICES

Food service establishments shall teach their employees the following kitchen best management practices (BMPs) and conduct training at least twice per year. A written log of employee training must be maintained on site for a minimum of two (2) years. The City's policies require that training records be made available to the City Inspector for review at the time the facility is being inspected. The BMPs include but are not limited to the following:

- ✓ **Trash Disposal:** Dispose of food waste and fatty scraps into the trash or garbage bin. Do not discard into sink. Use plastic trash bags to prevent leaks and odors. Double-bag waste that has the potential to leak in trash bins. Ensure trash bins are covered when not in use and notify trash hauler if bin leaks.
- ✓ **Pre-Wash:** Dry wipe or scrape pots, pans, dishware, floor mats, and work areas to remove grease and food scraps before washing. Dispose of grease and food scraps in trash.
- ✓ **Use of Drain Screens:** Install removable screens on all drainage pipes in food preparation areas. Keep screens in sink and floor drains clean and in good repair. Dispose of collected solids in trash, not down the drain.
- ✓ **Yellow Grease Disposal:** Dispose of grease and oil from cooking equipment (pots, pans, and fryers) by pouring waste oil and yellow grease into covered containers (drums, barrels) for storage and recycling. Provide secondary containment to capture any liquid grease or oil that may spill from the primary container. Use a licensed waste hauler or recycling facility to dispose of liquid grease and oil before the container is full. Keep a written log with manifests/invoices of waste oil pickups to show the City's authorized inspector who inspects the site.
- ✓ **Mat Cleaning:** Clean and wash floor mats in a utility mop sink. Empty mop water into a sink or drain connected to a grease interceptor, if present. Do not empty mop or wash water into storm drains.
- ✓ **Hood Cleaning:** Clean hoods and filters as frequently as necessary to maintain good operating condition. Use a licensed waste hauler to dispose of wastewater collected from cleaning hoods and filters.
- ✓ **Spill Prevention:** Place absorbent materials, such as paper towels or pads, under fryer baskets and other areas where grease may drip or spill during cooking, frying or during the transfer of grease to storage or disposal containers.
- ✓ **Spill Kits:** Maintain a spill kit accessible for use by employees, including absorbent pads, kitty litter, or equivalent absorbing materials, and paper towels. Require the use of the spill kit to clean up spilled fats, oils, and grease.
- ✓ **Super Hot Water:** Do not pump water hotter than 140°F through a grease control device.
- ✓ **Employee Training:** Post signs provided to show kitchen best management practices in food preparation, dishwashing, and maintenance areas.
- ✓ **Interceptor Cleaning:** Clean any grease control devices/interceptors using a certified grease hauler as frequently as needed to keep the interceptor free of food residue and hardened fats, oils, and grease.