



Best Management Practices for Multi Family Residence

Multi Family Residence have individual kitchens built in all the units. All the residents prepare meals every single day, several times a day. Fats, oils, and grease (FOG) are by-products that residents must constantly manage. FOG enters a plumbing system from the sink. Sanitary sewer systems are neither designed nor equipped to handle the FOG that accumulates from multi family residences. The best way to manage FOG is to keep the material out of the plumbing systems. Below is a guide to assist in best management practices:

BMP	Reason to	Benefits for Multi Family Residence
Train tenants and employees on BMPs, including the proper methods of FOG disposal. Provide frequent refresher training as well.	Tenants and employees are more willing to support an effort if they understand the importance of implementing BMPs to prevent sewer spills.	Following benefits of BMPs will have a better chance of being implemented.
Contact Health Department for an annual Public Outreach Event	Tenants and employees obtain the information from a City official and observes involvement in protecting their health.	These reminders will help minimize grease discharge into the sink and sanitary sewer line and spreads the message.
Display the appropriate "No Grease" signs prominently in kitchen area, around the main office and mail center.	Signs serve as a constant reminder for tenants when they are in the kitchen cooking.	These reminders will help minimize grease discharge into the sink and sanitary sewer line.
Install screens/strainers on all sink and tub drains. Screens should be removable for daily cleanings.	Screen/strainers prevents food particles containing FOG and hair from entering the sewer system and causing blockages.	This will prevent blockages and backups into each unit. The multi family residence will need to hire a plumber. This will prevent enforcement action and unplanned costs.
Scrape leftovers or dry-wipe excess food and solidified grease from pots, pans, fryers, and utensils, then dispose of it in the trash.	By dry-wiping pots, pans, and dishware and disposing food wastes in garbage receptacles, the material will not be sent to the sink and sanitary sewer line but instead go to the landfill.	This will prevent blockages and backups into each unit. The multi family residence will need to hire a plumber. This will prevent enforcement action and unplanned costs.
Pour all cooking grease and liquid oil from pots, pans and fryers into a covered container, then dispose of it in the trash or recycling cooking oil bin.	Recycling reduces the amount of FOG discharged to the sewer.	The multi family residence may be paid for the waste material. Encouraging tenants to recycle their cooking oil will prevent unplanned plumbing cost.
When recycling cooking oil, don't overfill bins.	Overfilling recycling cooking oil bins becomes food for rodents. This becomes a rodent problem, threatens the MS4 and causes a health issue.	The multi family residence will need to hire a pest control company. This will prevent enforcement action and unplanned costs.
Sanitary Sewer Overflow	Immediately hire a plumber to assess the issue and obtain plumber invoice. Ensure to clean and sanitize the area.	This will prevent enforcement action.
Display the appropriate "3 P's" signs prominently in the restrooms, around the main office and mail center.	Disposable wipes are not disposable when flushed in the toilet and cause blockages. Only flush the 3 P's: Pee, Poo, Toilet Paper.	The multi family residence will need to hire a plumber. This will prevent enforcement action and unplanned costs.
Implement a Preventative Plan for FOG	Routine maintenance plan to keep multi family residence running.	This will prevent enforcement action and unplanned costs.

Annual cleaning of private lines	Annual cleaning of private lines prevents blockages and helps identify private issues.	This will prevent blockages and backups into each unit. This will prevent enforcement action and unplanned costs. If any issues in the private line are identified, it allows the multifamily residence to budget repairs.
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Fats	Oil	Grease
<p>Fats typically come from meat and dairy sources but can also come from plant sources, such as nut butters. It is usually in solid form at room temperature and can be thrown directly into the trash. Placing these foods in the garbage disposal only reduces the size of the food, not the likelihood of creating a clog. If you're not sure if something has fat in it, check the nutrition label.</p>	<p>Oil comes from plant sources such as vegetable oil, canola oil, olive oil, corn oil, etc. It may be used as a topping on food, such as salads or sandwiches or used to cook food, such as deep frying. It remains liquid at room temperature. Used oil should be poured into a can or jar before disposal. If it is poured down the drain, oil can coat pipes and get into any nooks and crannies, creating a slick surface that makes it easier for fats and grease to stick to it.</p>	<p>Grease occurs when fats from food melt under heat such as frying, boiling, and baking, etc. Grease is deceptive because it is a liquid after cooking, but eventually cools into a solid. Pouring it down the drain means that at some point it will cool on the pipes in the collection system, harden, and then start a clog.</p>
Examples of Fats	Examples of Oils	Examples of Grease
<p>Meat Trimmings, Uncooked Poultry Skin, Milk, Cheeses, Ice Cream, Peanut Butter, Butter Shortening / Lard</p>	<p>Salad Dressing Cooking Oils: Vegetable Oil, Canola Oil, Olive Oil, Corn Oil Condiments Sauces</p>	<p>Cooked/Melted Fat from Meat, Bacon, Sausage, Duck, etc. Skin from Boiled Poultry Gravy Mayonnaise</p>

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