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Hot Links

BESTech on the web
Your one-stop information center for drain line solutions
(NOTE: If you haven't received a password to access the Training and Support area, phone BESTech Customer Service)

"The Grease Equation"
A streaming video by the San Diego Wastewater Dept. on the problem of grease in drain lines

National Restaurant Association
The principal association for the Restaurant & Hospitality Industry

Georgia Fats, Oils and Grease Initiative
Excellent resource for FOG/wastewater information

Best Management Practices
Preventive drain line maintenance guidelines for food service facilities

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Best Management Practices 101

With just a small amount of additional knowledge, your service technicians can greatly enhance the value that your clients associate with the drain line service provided by your business. How? It all comes down to this: the effectiveness of BESTech Biofeed is greatly increased in the case of restaurants which follow Best Management Practices in their kitchen.

The following are occurrences in the kitchen environment to train your technicians to observe every time they perform their scheduled Biofeed service:

Drain Covers Napkins, straws, silverware, mop strings, floor sweepings and other objects very commonly make their way into kitchen drain lines. When such objects become wedged in a drain line, they form an ideal spot at which fat, oil and grease (FOG) can accumulate. No biological or chemical treatment can be expected to overcome such a blockage. In many cases, expensive jetting of the line is the only remedy. The perforated plates which cover floor and sink drains are the only barrier to such blockages. Your techs should point out to the restaurant manager any drains with missing covers, suggest that they be screwed or welded in place, and make note of it on the service ticket.

Dry Cleanup Method The all too pervasive method of dish cleaning, in which FOG and grease-bearing food waste is rinsed from soiled pots, pans and dishware into a sink and through an under-counter disposal prior to dishwashing, significantly contributes to drain line clogs and frequent grease interceptor pump-outs. Restaurant managers should be encouraged to implement the "dry cleanup" method in which food waste is scraped from implements and dishes into a garbage can prior to being placed in the dishwasher.

Recycling of Waste Cooking Oil Used deep-fryer oil should be placed in a recycling receptacle, available from recycling firms in most areas. It should NEVER be poured into a drain.

Water Temperature Large volumes of extremely hot water can damage the colonies of 'good' bacteria that form on the walls of drain lines. The temperature of water which is used in all sinks should be less than 140° F (60° C), especially the pre-rinse sink before the mechanical dishwasher. While some municipalities require a minimum dishwasher temperature of 160° F (71° C), the Uniform Plumbing Code (UPC) prohibits discharging the dishwasher into drain lines feeding into a grease interceptor.

Chemicals As in the case of hot water, large volumes of cleaning chemicals, such as harsh detergents and bleach, can damage bacteria colonies in drain lines. Only the absolute minimum amount of these substances should be used in cleaning.

Q&A: Drain Flies during the Winter?

Q: "I know I can recommend Biofeed to my customers as the cure for drain flies during the summer, but is that sales claim valid during the winter?"

A: While flies are more prevalent in the hotter summer months, they are still of great concern to restaurant managers during cold weather months. The inside temperature of restaurants and bars is still warm and the environment that breeds them is the same in all seasons. Drain flies are continually looking for moist, decaying organic matter (ideally, for them, located in the mouths of drains) in which to lay their eggs. During a visit to Chicago in late January by a BESTech Sales Trainer, he noted a major infestation of drain flies at a very up-scale restaurant/bar. In fact, the problem was so severe that it was necessary for the staff to cover every liquor bottle, mixer bottle and beer tap drain. Bottom line: drain flies are a year-round problem for restaurants.

E-mail questions to bulletin@bestechcorp.com, and be entered in a monthly drawing for two Biofeed FS bags.