



CLEAN KITCHEN PRACTICES “CKP’S”

Per City Ordinance 2012-65 all Food Service Establishments Must Comply with the Following Clean Kitchen Practices:

- NEVER pour oil and/or grease down any drain or into toilets;
- Use smaller quantities of liquid oil;
- Scrape food scraps into a trash receptacle instead of garbage disposal;
- Use Baskets or screens in all kitchen drains to prevent food debris from entering the drains;
- Wipe greasy pots, pans dishes & utensils before placing them in hot water or a dishwasher;
- Collect, recycle or dispose of used oil through an approved grease hauler;
- Properly screen or seal floor drains;
- Capture oil and grease from ventilation and exhaust hoods through proper cleaning;
- Keep grease interceptors well maintained and working properly;
- Clean grease interceptors on a regular basis;
- Maintain records of grease interceptor cleaning;
- Use good housekeeping techniques at oil and grease dumpsters; avoid spilling grease on dirt or pavement;
- Keep oil/grease dumpsters covered to prevent rainwater from causing overflows.



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