

MANAGEMENT PRACTICES FOR



*This BMP was prepared by The Geauga County Department of Water Resources
for the control of FOG discharged to the sanitary collection system.*

In the event of an emergency Contact: 440-279-1970

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**The key to FOG Prevention is for everyone at your restaurant to know
how to eliminate FOG pollution. Make "FOG Prevention Practices"
part of your daily operating procedures!**

INTRODUCTION

Sanitary Sewer Overflows (SSO) and sewer backups are a public health threat. Raw sewage overflowing onto the ground eventually enters storm sewers and creeks polluting the Waters of Ohio where we swim and fish. In addition to environmental degradation, SSO's and sewer back-ups can cause sewage to enter homes and businesses causing expensive clean up. One of the leading source of sanitary sewer backups is the introduction of Fats, Oils and Grease (FOG) to the sewer collection system. To eliminate FOG and comply with our Ohio EPA National Pollutant Discharge



Elimination System Permit (NPDES), the Geauga County Department of Water Resources (GCDWR) regulates Food Service Establishments (FSE) with all applicable local, state and federal laws such as Clean Water Act and the General Pretreatment Regulations (40 Code of Federal Regulations).



Chapter VII of the GCDWR Rules and Regulations is devoted to the rules that govern FSE, caterers, hospitals, schools and all other food operations that are licensed by Geauga County Health District. The Best Management practices in this brochure will provide general best management practices for a FSE. You are encouraged to read Chapter VII of the Rules and Regulations on our website at: www.gcdwr.org. The complete regulations can be found at the bottom of the page.

STATEMENT OF PROBLEM



FOG tends to coat any pots, pans, ware, utensils, and equipment in which it contacts. When the materials are washed, the FOG is rinsed to the sewer. Sanitary sewer systems are neither designed nor equipped to handle FOG.

In the sewer, the FOG coats the interior surface of the pipes. Overtime, FOG accumulations restrict the flow of wastewater through the sewer. Eventually the FOG can clog the sewer pipes causing the sewage to back up and spill onto the ground, waterways, and homes or buildings. This is called a sanitary sewer overflow (SSO) and endangers both the public health and the environment.



Fats, oils, and grease can also cause interference at the wastewater treatment facility (WWTF). The FOG can negatively impact operations resulting in improper treatment of pollutants. These pollutants that are otherwise removed by the treatment process could be discharged to the waters of Ohio.

WHO GENERATES GREASE?

Greasy wastewater that ends up in the wastewater collection system originates from a variety of sources like residential, commercial, industrial, public and private facilities.

Concerns caused by wastes generated by FSE have served as the basis for ordinances and regulations governing the discharge of grease material to the wastewater collection system. This type of waste has forced the requirements of the installation of preliminary treatment devices, commonly known as grease traps or interceptors.

WHAT IS A GREASE TRAP?



A grease trap is a device that is installed inside the building or under the sink to separate and retain grease and solid materials from the waste stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Baffles in the grease trap retain the wastewater long enough for the grease to congeal and rise to the surface. Traps have a removable lid on the top surface to facilitate inspection and cleaning.

What is a grease interceptor?

A grease interceptor is a device that is installed outside the building to separate and retain grease and solid materials from the waste-stream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. The capacity of the interceptor provides adequate residence time so that the wastewater has time to cool, allowing any grease time to congeal and rise to the surface where it accumulates until the interceptor is cleaned.



WHAT ARE BEST MANAGEMENT PRACTICES?

Best Management Practices are practices that a food service facility operator or anyone who cooks or prepares food can utilize to minimize the amount of grease being discharged from their business. The following Best Management Practices (BMPs) for Food Service Facilities are provided to the owners and managers of businesses to assist them in developing their own procedures and/or practices which effectively reduce the discharge of Fats, Oil and Grease from their wastewater discharge. The BMP should focus on two key areas; kitchen practices and grease trap/interceptor maintenance.

KITCHEN PRACTICES



Employees should be trained in proper disposal of food waste. These should include the dry wiping of pots, pans, dishware and work areas with paper towels to remove food and grease before washing. Dispose of paper towels and food waste in the trash. Do not use food grinders or garbage disposals, they will fill your grease trap requiring more frequent maintenance. Do not dispose of food waste in the sink. Dispose of the food waste in closed, leak proof plastic bags before disposal in the dumpster to prevent leaks and odors. Use strainer baskets in sinks and floor drains in the kitchen. Have easy access to absorption products to clean up drips, spills and under fryer baskets.

Do not pour oil down the drain or in the toilets. Use a sealed oil recycling container for used oils storage. Store the container away from floor drains and storm catch basins. Carry used oil to the collection container in a sealed bucket or container to avoid accidental spills. Cover outdoor oil and grease storage containers, rain can cause contents to overflow. Recycle waste cooking oil. Have used oils hauled by a licensed oil recycling hauler. Keep manifests or hauling receipts three years so they are available upon request.



Kitchen exhaust filters and floor mats must be cleaned in a sink connected to the grease trap or interceptor. Never clean them outside or in a drain that by-passes the grease trap or interceptor.

Post Best management and waste minimization signage in food preparation and dishwashing areas.



GENERAL GREASE TRAP AND INTERCEPTOR MAINTENANCE

FOLLOW MANUFACTURES INSTRUCTIONS FOR THE PROPER MAINTENANCE OF YOUR GREASE TRAP OR INTERCEPTOR.

Any grease trap or interceptor must be maintained in such a way to prevent FOG from entering the sanitary sewer system that may cause blockages.

Inspect your grease devise weekly

Cleaning shall include the removal of oil and grease scum layer, settled solids from the bottom, scraping of the walls and baffles, removal of accumulated grease from the inlet and outlet pipes.

Grease traps must be fully cleaned a minimum of every 30 days. More often if the grease volume exceeds 25% of the unit's capacity.

Material removed from the trap must be disposed of properly and never placed in a plumbing fixture like sink, toilet or drain.

Grease interceptors must be fully pumped out and cleaned a minimum of every 90 days by a grease hauler or recycler. More often if the grease exceeds 25% of the units total design capacity.

An inspection of the units and all it components, seams and joints shall also be completed and recorded.

Maintenance shall be recorded in a maintenance log and include:

1. Date of maintenance
2. Person/company preforming maintenance
3. Estimated volume of grease removed
4. Disposal location
5. Managers signature for verification

Keep all maintenance logs, pumping manifests, inspection reports and other prudent information on site for three years.

GREASE TRAP MAINTENANCE



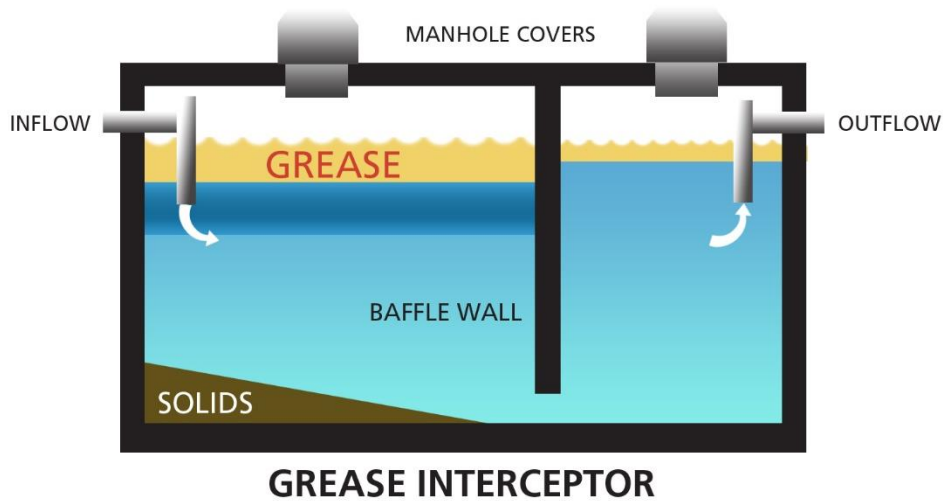
NEW AND EXISTING GREASE TRAPS MUST BE MAINTAINED IN PROPER OPERATING CONDITION AT ALL TIMES TO ENSURE THE FSE DOES NOT EXCEED THE GCDWR ALLOWABLE DISCHARGE LIMITS.

WARNING! Do not use hot water, acids, solvents, caustics or emulsifying agents when cleaning a grease trap.

Maintenance Instructions

1. Bail out any water in the trap to facilitate cleaning. The water should be discharged to the wastewater collection system.
2. Remove baffles if possible.
3. Dip the accumulated grease out of the trap and place in a watertight container.
4. Scrape the sides, lid, and the baffles with a putty knife to remove as much of the grease and solids as possible. Deposit the waste material in a watertight container.
5. Contact a hauler or recycler for grease pick-up or dispose of through solid waste procedures.
6. Replace the baffles and lid.
7. Record maintenance in maintenance log and include the following:
 - (a) Date of maintenance
 - (b) Person performing maintenance
 - (c) Estimated volume of grease removed
 - (d) Disposal location
 - (e) Managers signature or initials for verification

GREASE INTERCEPTOR MAINTENANCE



Grease interceptor maintenance is usually performed by a permitted grease pumper. The pumper's will empty the entire contents of the interceptor with a pumper truck and haul the grease and sludge to an approved disposal facility. The Grease Management Program requires that grease interceptors be cleaned a minimum of once every 90 days. Facilities with high grease loading may need to clean their interceptors more often. When performed properly and at the appropriate frequency, grease interceptor maintenance can greatly reduce the discharge of fats, oil and grease to the wastewater collection system. In many cases, an establishment that implements BMP's will realize financial benefit through a reduction in their required grease interceptor maintenance frequency.

WARNING! Do not use hot water, acids, solvents, caustics or emulsifying agents when cleaning a grease interceptor.

Maintenance Instructions

1. Contact a grease hauler or recycler for cleaning,
2. Record maintenance in maintenance log and include the following:
 - A Date of maintenance
 - B Person performing maintenance
 - C Estimated volume of grease removed
 - D Disposal location
 - E Manager's signature or initials for verification

Retain receipt and manifest from grease pumper on site for three years.

Frequently Asked Questions

How often must I clean my grease trap or interceptor?

You must determine if your device needs to be cleaned more often than what is outlined in this BMP by referring to the requirements in the ordinance. Grease interceptors must be pumped-out and cleaned by a permitted grease hauler. You are responsible for all costs related to the maintenance of your grease trap or interceptor.

How often will my facility be inspected?

As often as necessary to ensure proper maintenance is being applied to all grease pretreatment systems and their structural integrity is intact. You may or may not be informed ahead of time when an inspection is scheduled. Failure to allow duly authorized inspector access to the premises at reasonable times to conduct an inspection is a violation of the ordinance.

What will the inspector look for and do?

The inspector will look at all equipment and food processing and storage areas paying special attention to the processes that produce wastewater which is discharged from the facility through the grease removal device. The inspector will also open and inspect the grease trap or interceptor and request to see all records pertaining to the maintenance and repair of the device. He will ask questions to ascertain whether procedures outlined in the "Best Management Practices" manual have been implemented. Any deficiencies will be noted by the inspector and you will receive a written notice of non-compliance together with a schedule for correcting the deficiencies and a re-inspection date. If you have not corrected the deficiencies at the time of the re-inspection, you will be billed for the cost of the re-inspection and all future re-inspections.

What records do I need to keep?

You are required to keep the following records:

1. A logbook in which a written record of all trap or interceptor maintenance is entered including dates, details of pump-outs or cleaning, details of repairs and any other pertinent records;
2. A written protocol for cleaning the grease trap;
3. A file containing copies of the plumbing system schematics, the grease trap maintenance logs, any contractor manifests and all invoices, bills, etc. related to the maintenance of the grease trap or interceptor.

An inspector will ask to see these documents during an inspection