FOOD SERVICE
BEST MANAGEMENT PRACTICES

Every commercial cooking operation produces waste products of fats, oils, and grease (FOG). FOG is a major contributor to stoppages in the city sewer system and grease build up at the LOTT Clean Water Alliance Budd Inlet Treatment Plant. Even if you can't see FOG in hot soapy water, it's still there. As FOG goes through the sewer system it cools, comes out of solution and coats the sewer pipes which in turn causes stoppages throughout the city. This causes sewage spills, manhole overflows or backups in homes and businesses.

Provided below are requirements designed to help your business control and eliminate FOG problems using Best Management Practices (BMP’s). If you have any questions, please call LOTT Pretreatment at (360) 528-5725.

**Don't dump or drain** oil or grease into any fixture (sink, floor drain, toilet, etc)

- Post signs at points of possible grease discharge. This is an excellent way to remind employees about FOG management.
- Recycle used cooking oils and grease. Contact a grease recycling or rendering company for their requirements on containers, contents, and storage.

**Scrape** all food scraps into the trash. The largest source of FOG comes from washing greasy pots and pans;

- Drain pots, pans, or anything with FOG into the recycling container.
- Use a spatula to scrape grease from pots and pans and spilled grease into the recycling container, then use paper towels to soak up and wipe down oily or greasy surfaces before washing.

**Educate and train** employees about these best management practices and encourage them to come up with new ideas for controlling FOG.

**Install** an adequately sized grease trap or interceptor if you don't already have one. All traps and interceptors must comply with the Uniform Plumbing Code and all applicable City and State rules and regulations. Remember a grease trap or interceptor works by retaining the water for at least 15 minutes; this allows the water to cool and FOG to separate from the water and float to the surface.

**Maintain** and clean your grease trap or interceptor at a frequency that will ensure proper operation and prevent blockages.

- Interceptor maintenance must be performed by an authorized recycling company.
- Grease trap maintenance may be performed by restaurant employees or others.
- Ensure that the interceptor or trap is filled with tap water after it is pumped. This increases its efficiency. If you let the trap or interceptor fill on its own, greasy water will flow out of the unit without proper treatment.
- **Every week, skim the floating grease in your grease trap** (not your interceptor). This increases its efficiency. Non-liquid grease should be disposed of with your trash. **Every 1 to 2 months, depending on use, clean the grease trap thoroughly.**
- Remember a clogged grease trap or interceptor is useless for removing FOG. Clogged traps turn septic and acidic, causing odors that may attract insects, rodents, etc. and cause other related health problems.

**Keep a record** of grease trap or interceptor cleaning for a minimum of three years.

If you follow these requirements closely you will significantly reduce or eliminate sewer system stoppages caused by FOG and help save you time and money in the operation of your business. Typical costs incurred are: time lost for business, payment for damage caused by flooding other properties, fines for violations (up to $10,000 per day, per violation), cost recovery for damage and cleaning of the City’s sewer system, and costs of any related health problems.

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How to Clean up Fats, Oils & Grease

The Right Way

Wipe pots, pans, and work areas prior to washing.
Dispose of food waste directly in the trash.
Collect waste oil and store for recycling.
Clean mats inside over a utility sink. Use dry clean up for spills.

The Wrong Way

Do not pour cooking residue directly into drain.
Avoid using the garbage disposal. Place greasy food in the trash.
Do not pour waste oil down the drain, or into street or parking lot.
Do not wash floor mats outside where water will run off into storm drains, or rinse spills into the street.

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GREASE TRAP MAINTENANCE

Tips on cleaning your grease trap

- Prior to cleaning a grease trap, let ice melt into the sink connected to the device. This will reduce odors and cause the grease to congeal, making grease removal easier.

- Remove grease periodically (weekly or more often is suggested), using a plastic scoop. Remove only the grease, and leave the water behind.

- At a minimum, clean and empty the entire contents of the grease trap once a month. Remove the Grease, water, and any accumulated sludge on the bottom of the trap. Remove the cleanout at the end of the grease trap and perform a visual inspection to check for any grease deposits/build up inside the pipe. Clean any greasy deposits from the piping so you can tell when new grease deposits form, and flush with hot soapy water before closing the cleanout.

- Make sure the flow directing baffles inside your grease trap are properly replaced after each cleaning.

Tips on cleaning frequency

- It is important to clean your grease trap regularly to prevent fats, oil and grease in water discharged to the sewer from:
  - Exceeding the discharge limit of 300 parts per million (300 mg/L).
  - Causing visible floating grease or grease deposits in the piping downstream from the grease trap.
  - Causing sewer blockages or overflow into your establishment, or to the environment.

- The minimum cleaning frequency required for grease traps in food service facilities is monthly. However, more frequent cleaning intervals may be necessary to prevent your grease trap from operating poorly or improperly.

- If you can see floating grease or grease deposits in a cleanout ‘downstream’ of the trap, you need to increase the service frequency.

Solid, semi-solid, or liquefied grease waste should never be disposed into kitchen sinks, mop sinks, floor drains, etc. which are connected to the sanitary sewer system. Discharging oil and grease to the sanitary sewer system may result in a violation of local sewer use ordinances.
Tips on routine maintenance

- Use Allen screws for securing the lid instead of the conventional Phillips or slot screws, which may strip.

- Keep an extra gasket for your grease trap’s lid on site to prevent leaks and odors in the event of a gasket failure.

- Develop and keep a grease trap cleaning procedure and maintenance log sheet posted near the grease trap to encourage employees to follow procedures and to promote proper documentation after each cleaning.

Note:
It is illegal to connect a dishwasher to a grease trap. The hot, soapy water will wash grease into the sanitary sewer system.

To ensure proper maintenance, we recommend use of a professional service. Facilities experiencing high employee turnover or other factors making regular trap maintenance difficult should consider using a professional service.

Grease in the system causes problems in storm drains and sanitary sewers – and increases your operating costs.

Solid, semi-solid, or liquefied grease waste can never be disposed to the storm drain system. Discharging oil and grease to the storm drain is a violation of local sewer use ordinances. Keep cleaning documentation for a period of not less than three years.

Collateral writing and design courtesy of the City of San José Environmental Services Dept.
HOW TO CLEAN A GREASE TRAP
CÓMO LIMPIAR UNA TRAMPA DE GRASA

Protect Puget Sound by keeping grease out of sewers!
Proteja el Sonido de Puget guardando la grasa fuera de alcantarillas!

1 Scoop top
Saque parte superior
Open cooled trap. Remove surface grease solids with slotted spoon, and oil with solid spoon. Place in a double lined plastic bag.
Abre trampa refrescada. Quita sólidos grasientos del superfi cie con cuchara agujerada y aceite con cuchara. Pongalos en bolsa alineada doble.

2 Scrape sides
Arrastre lados
Scrape grease from sides and dividers into the disposal bag.
Arrastra grasa de lados y divisiones en bolsa.

3 Check solids
Inspeccione sólidos
If sediment is > 2" thick, call a licensed company to pump the trap clean.
Si poso es más que 2 pulgadas, llame a empresa autorizada para bombearla.

4 Check screen
Inspeccionante pantalla
Remove, inspect and clean screen.
Quita, inspecciona y limpia pantalla.

5 Solidify
Solidifique
Pour cat litter into bag of grease and mix until solidified.
Echa arena higiénica (para gatos) en bolsa de grasa y mezclarla hasta que solidifica.

6 Dispose
Tírela
Tie bag securely and place in dumpster.
Bien ata bolsa y pongala en el dumpster.

7 Reassemble, Refill, Record
Monte de nuevo, apriete tapa y registre
Reassemble, tighten lid, and record on log sheet.
Monta de nuevo, aprieta tapa y registra.

Thank You! ¡Gracias!