

BMPs FOR GREASE INTERCEPTORS



FOG Blocking Sewer Line



Fast Food Grease Trap



Interceptor not functioning

A grease interceptor is a device designed to separate FOG from liquid waste prior to the wastewater entering the sanitary sewer collection system. There are two main types of grease interceptors:

- **Hydro-mechanical Grease Interceptor (Trap)** – is a smaller device located inside a grease generating facility, typically located under a three compartment dishwashing sink
- **Gravity Grease Interceptors (Interceptor)** – is a large concrete vault remotely located underground and outside of a grease generating facility.

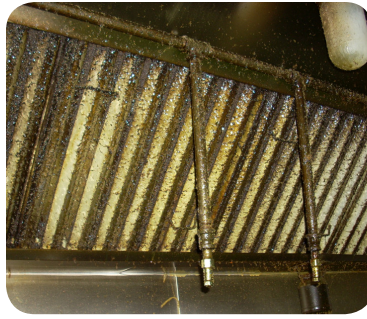
Grease Interceptors and traps shall be maintained in efficient operation at all times. Cleaning is needed when the accumulations of FOG (fats, oils and grease) and settled solids exceed 25% of the design capacity and/or if FOG is visible in the effluent port.

Never flush sinks, interceptors or traps with hot water or use drain cleaners, solvents, emulsifiers, enzymes or bacterial agents - They only push the FOG further down the pipe where it will eventually cool, congeal and clog the sanitary sewer system.

If self cleaning your trap, you must thoroughly scrape all internal components including the sides, lid and removable baffles. Ensure that all FOG and food waste from the trap is disposed of in a water tight container. Ensure that the trap is functioning as originally designed then fill with cold water before put back in use.

Frequent skimming of the trap will help minimize cleaning cycles.

Keep the provided maintenance log for your trap in an area where it is easily accessible and visible for employees, inspectors and contractors. Document the required information on the log when routine cleaning and maintenance is performed.



Greasy hood filters

EXHAUST CLEANING

INCLUDING HOOD, FILTERS, DUCTS AND FANS

Grease that collects in exhaust systems is a threat to contaminating the storm drainage system, clogging the sanitary sewer system, damaging your roof, blocking your roof drains, and attracting rodents. Dirty, greasy hoods and ducts are highly flammable. If not cleaned and maintained properly they can cause serious fire damage.

BMPs FOR PROFESSIONAL CLEANING COMPANIES

Exhaust cleaning typically results in greasy, chemical laden wastewater. Contaminated wastewater must be collected and properly disposed of offsite by the professional cleaning company.

If any wastewater is discharged to the sanitary sewer system, the contractor must ensure that:

- The wastewater has a pH between 5.5 and 9.0 prior to disposal.
- The water temperature is less than 150° F.
- It passes through a grease interceptor.
- It is properly strained and the strained material is thrown in the garbage can.
- All cleaning takes place inside to ensure that no wastewater enters the storm drainage system, public streets, and ditches.

BMPs FOR TENANT/EMPLOYEES

- It is crucial that employees clean removable hood filters, wipe down walls and empty the drip pan at least weekly or at intervals necessary to prevent the accumulation of grease. This will prevent the build up of FOG on your roof, in the down spouts, and in nearby storm drains.
- Initially, wipe and scrape off as much grease as possible when cleaning hood filters and walls. Dispose of the grease in the garbage can.
- Wash hood filters with hot water (less than 150° F) in sinks that flow to a grease interceptor. If soap is necessary, use small amounts of low emulsion type soap.
- Ensure that the roof has a rainproof, structurally sound, non-combustible container to collect grease from the fan and duct system.

For more information about FOG and implementing BMPs in your kitchen, please call 253-856-5500 or go to KentWA.gov



Implementing effective
Best Management Practices
in your kitchen

Don't want a clog,
get rid of your **FOG**

Keep **FATS, OILS** and
GREASE out of your drain!



FATS, OILS and GREASE



Bakery Grease Trap



Illicit Discharge into Storm Drain



Sewer Backup

Fats, oils and grease (FOG) come from meat, fish, lard, cooking oil, butter, shortening, sour cream, cheese, gravies, sauces, mayonnaise, cream, and food scraps.

Discharging FOG from your business can cause expensive blockages and other damage to the City of Kent’s sanitary sewer system. Additionally, the illegal discharge of pollutants and non-stormwater, such as FOG, into the City of Kent’s municipal separate storm sewer system (“MS4”) is prohibited and can have adverse impacts on the environment and public health.

If not disposed of properly, FOG and food waste can harden and adhere to the walls of your plumbing.

Your business can avoid these issues by implementing Best Management Practices (BMPs) inside and outside your business.

BMPs IN YOUR KITCHEN

- BMPs should always be used at your food service establishment and include good housekeeping practices, preventative maintenance procedures, spill prevention and cleanup, employee training, and regular inspection of pollution sources. Utilize this educational BMP brochure as a training tool and reminder for business owners, staff and contractors.



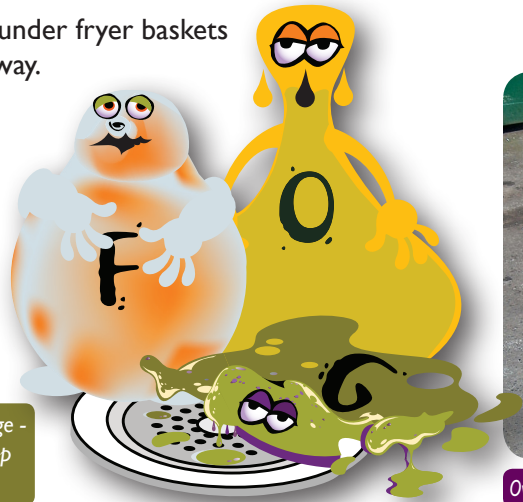
Mop Bucket Wastewater



Not Using Strainer



- Scrape or wipe pots, pans, dishes, utensils, hood filters and all other cooking equipment before rinsing or washing. Dispose of food waste and FOG in the garbage.
- Sweep floors before mopping. Mop with low emulsion soaps. DO NOT dump mop bucket waste water outside your facility where it can discharge to a nearby storm drain.
- Post a “BMP” poster or “No Grease” poster above the sink. It will serve as a constant reminder and an educational tool for employees working in the kitchen.
- Ensure all sinks and floor drains have properly fitted screens and strainers in place at all times and that they are cleaned on a regular basis. This will reduce the build up of food waste in your grease interceptor and side sewer.
- Limit the water temperature used in sinks to 150° F.
- Use absorbent paper under fryer baskets so it can be thrown away.



Illicit Discharge - Clogged Mop Sink

BMPs OUTSIDE YOUR KITCHEN

- Educate kitchen staff and hired professionals that only clean rainwater is allowed to enter the storm drains.
- Wash all floor mats, grills, garbage cans, hood filters, baking racks, interceptor components, and other miscellaneous equipment in an area that drains to the sanitary sewer.
- Collect and recycle yellow grease (used cooking oil, waste fryer grease, and grill grease) in leak proof rendering containers with tight fitting lids to prevent rainwater from entering. Never dispose of these greasy materials down indoor or outdoor drains.
- Secure rendering containers to prevent accidental spills, vandalism or unauthorized use.
- Check grease storage containers, dumpsters and trash compactors on a regular basis for leaks. Repair or replace any that are leaking, corroded, or otherwise deteriorating. Store them away from storm drains.
- Keep dumpster lids closed to avoid pests and the collection of rainwater.
- Clean up any spills or leaks inside or outside immediately using dry methods, such as absorbent material or pads. Properly dispose of the soiled material in the garbage.
- Never wash spills, leaks or used cleanup material into storm drains or into nearby streets or ditches.
- Sweep instead of hosing down or pressure washing parking lots, sidewalks and outside areas. Never use detergents or degreasers when cleaning outdoors.



Overflowing Rendering Barrell to Storm Drain



Buckets of FOG



Compactor Leaking into Storm Drain